



*Wines with a sense of adventure*

# STANLEY ESTATES

## INTREPID SAUVIGNON BLANC 2014

### Technical Analysis

Harvest Date : In the evenings of 21st and 30th April 2014  
 Bottled Date : 24th August 2014  
 Winemaker : Eveline Fraser  
 Brix at harvest : 22.3%  
 Titratable Acid : 8.1g/L  
 pH : 3.51  
 Residual Sugar : 3.3g/L  
 Alcohol : 13.4%  
 Closure : Screwcap

Variety:  
 100% Sauvignon Blanc, Single Estate,  
 Awatere Valley, Marlborough.

Cellaring:  
 This wine is best enjoyed now or cellared for up to 3 years

Serving Temperature: Lightly Chilled

2014 was a very late vintage with low yields and concentrated flavours. This 2014 Sauvignon Blanc shows a mineral pureness, of ripe elderflowers, gooseberries, a hint of citrus, balanced by a lush herbaceousness of green tomato stalks and capsicums.

Food Accompaniments:  
 Grilled or poached fish, New Zealand green-lip mussels, crayfish, oysters, quiche, pâté, salads and chicken.



**AWARDS**  
**GOLD - Sydney International Wine Competition**