

STANROCK

MARLBOROUGH



TASTING NOTES: NOBLE HARVEST 2013

OUR **Noble Harvest 2013** is a super luscious dessert wine made from fully botrytised grapes from the short rows above our house. The aromas of orange blossom lead into the ripe succulent flavours of honey and marmalade, with a tinge of acidity from the sauvignon blanc grapes, making it a clean finish on the palate.

It is 100% Sauvignon Blanc, full botrytis or Noble Rot, Single Vineyard from our home block in the Awatere Valley, Marlborough, New Zealand.

Winemaker: Eveline Fraser

Cellaring: Will age perfectly over the next 8+ years

Closure: Screw caps to maintain quality.

Serving Temperature: Ambient or Lightly Chilled 10-14°C

Food Match: Fois Gras pate, Cheese platter, Apple or rhubarb Crumble, Pear tart, Malvern Apple Pudding, poured over Icecream, or as a degustation drink!

Harvest Date: 27th May at 37.6% brix.

Bottled Date: 29th August 2013

Technical Analysis: T/A 10.6/L pH 3.55, RS:226g/L Alc 9.5%

SEASONAL CONDITIONS: The 2013 Season was the most near perfect growing season we have experienced in our first 10 years in the Awatere Valley, with a great warm and sunny summer, not too hot, resulting in an early harvest. Fruit cropping levels were about 10% below "normal" fruiting levels. The weather at harvest also played along well, creating a very straight forward harvest season, the fruit was left on the vine to be picked at its most optimal maturity. The grapes were machine harvested at night when the fruit temperatures are lower to capture and maintain the fruit freshness.

Vinification: The fruit was whole bunch pressed, being very dehydrated fruit, only a small amount of liquid is available (less than 50%). To extract the maximum flavour, the juice was then re-introduced to the press to rehydrate the fruit, tossed around and left overnight then pressed off again in the morning. This concentrated super sweet liquid was then fermented in tank slowly with a specialised yeast for high brix' wine. At the appropriate level of residual sweetness, the ferment was stopped and the wine began its development towards bottling.