



DIONYSUS ASIA
YOUR ONE STOP WINE SOLUTION

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STANLEY ESTATE NOBLE HARVEST 2014

The 2014 Season will be remembered for being a very early harvest, as a result of a warm summer. Fruit cropping levels were about 10% above "normal" fruiting levels. The weather at harvest began well but became cooler and more cloudy after the 7th April. Great flavours developed earlier in the harvest allowing us to pick the fruit in parcels as the blocks reached their optimum maturity. The grapes were machine harvested at night when the fruit temperatures are lower to capture and maintain the fruit freshness.

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 then pressed off again. 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.

TASTING NOTES

Bright straw yellow with lemon green hues, aromas of white stonefruit, limes and exotic yellow florals. Dry to taste and a full, warm and rounded generous palate.

Concentrated flavours of white and yellow peaches, honeydew melons, vanilla, passionfruit and pineapple. Minerality, zesty acidity, and slight oak spice. It has a full and lingering palate.

TECHNICAL DETAILS

Grape Variety : 100% Sauvignon Blanc

Winemaker : Eveline Fraser

Cellaring : Will age perfectly over the next 8+ years

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

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