



VILLA MARIA

NEW ZEALAND



Private Bin Sauvignon Blanc

MARLBOROUGH 2018

AWARDS & ACCOLADES

Silver - New Zealand Wine of the Year 2018

Silver - NZ International Wine Show 2018

WINEMAKERS COMMENT

The 2018 Private Bin Sauvignon Blanc showcases everything fresh and vibrant about Marlborough. Initially, the classic Awatere aromas jump out of the glass, such as lemongrass, jalapeño peppers and fresh herbs. The cool climate in the Awatere Valley is influenced by Mt Tapuae-o-uenuku and the cool alpine winds and fresh sea breezes protect the natural acidity in this wine. In contrast, the Wairau Valley has warmer summer months, with dry nor-westerly winds influencing vineyards to produce a pungent Sauvignon Blanc with ripe citrus and tropical fruit flavours.

SERVING SUGGESTIONS

Perfect aperitif wine, serve chilled on warm summer days. Fresh herbal flavours match well with most salads, whereas the riper tropical flavours match well with any fish recipes.

VINEYARD & WINEMAKING

The 2018 growing season started with an excellent spring which was followed by a long spell of hot weather with regular rainfall events through the summer months. With ample soil moisture, our harvest started earlier than the previous two vintages but the cooler autumn weather helped retain natural acidities as the season progressed.

REGION Marlborough

VARIETY Sauvignon Blanc

ALCOHOL: 13.0%

PH: 3.35

TOTAL ACIDITY: 7.0g/L

RESIDUAL SUGAR: 3.8g/L

