



VILLA MARIA

NEW ZEALAND

ORGANIC

Cellar Selection Sauvignon Blanc

MARLBOROUGH 2018

AWARDS & ACCOLADES

4.5 stars - Winestate Magazine 2018

WINEMAKERS COMMENT

Villa Maria has a longheld objective to be environmentally responsible and to operate using sustainable practices. Organics and Biogro certification is an extension of this commitment. This Marlborough Sauvignon Blanc is alive with aromas of lemongrass, herbs such as coriander, with a touch of spicy jalapeño. On the palate, there are notes of fresh lime juice with a tangy grapefruit zest finish.

VINTAGE :

The 2018 growing season started with an excellent spring and a strong flowering period 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, luckily the cooler autumn weather helped retain natural acidities as the season progressed.

VINEYARD & WINEMAKING

Sauvignon Blanc grapes sourced for this wine are from a mixture of Biogro certified vineyard sites from both the Wairau and Awatere Valleys. Vineyards are managed with a focus on enhancing soil vitality to grow healthy and balanced vines utilising organic products and methods to work with nature to ensure quality fruit. Biogro approved yeast strains are used in cool, stainless steel ferments, with wines spending a carefully monitored time on yeast lees to add texture and depth to the wine. Our organic Sauvignon Blanc is bottled whilst young to deliver a fresh, aromatic wine.

TECHNICAL DETAILS

VARIETIES: 100% Organic Marlborough Sauvignon Blanc

ALCOHOL: 14.0%

RESIDUAL SUGAR: 3.2g/L

pH:3.46

TOTAL ACIDITY: 7.6g/L

