



# VILLA MARIA

NEW ZEALAND

ORGANIC

## Cellar Selection

### Sauvignon Blanc

MARLBOROUGH 2019

#### 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 and dried herbs such as thyme or rosemary. On the palate, there are notes of fresh lime juice with a tangy grapefruit zest finish.

#### Serving Suggestions

This wine is vegan and vegetarian-friendly.

#### 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.

VARIETY: 100% Organic Marlborough Sauvignon Blanc

ALCOHOL: 12.5%

pH: 3.30

TOTAL ACIDITY: 6.9g/L

RESIDUAL SUGAR: 3.1g/L

