



VILLA MARIA

NEW ZEALAND

## Private Bin

### Sauvignon Blanc

MARLBOROUGH 2019

#### Awards & Accolades

Silver - NZ Wine of the Year Awards 2019

#### Winemakers Comment

The 2019 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

A 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

Fruit set in the cool spring weather was lower than usual, resulting in the development of open bunches with small flavourful berries. From January onwards, Marlborough experienced a summer of the century, with a spell of long hot dry weather with moderately cool nights providing the perfect environment to ensure physiological and flavour ripeness whilst retaining freshness.

#### Technical Details

REGION: Marlborough

VARIETY: Sauvignon Blanc

ALCOHOL: 13.0%

pH: 3.30

TOTAL ACIDITY: 6.6g/L

RESIDUAL SUGAR: 3.4g/L

