



VILLA MARIA

NEW ZEALAND

LIGHTLY SPARKLING

Private Bin

Sauvignon Blanc

MARLBOROUGH 2019



Winemakers Comment

Bursting with melon and fresh peach aromas, this vibrant and crisp wine has a lingering sparkle in the mouth. The small delicate bubbles of this frizzante style wine enhance zingy fruit flavours capturing the essence of New Zealand Sauvignon Blanc

Serving Suggestions

A superb apéritif wine and perfect with seafood.

Vineyard & Winemaking

Fruit for this wine was sourced from a selection of vineyards throughout New Zealand spanning a range of different climates and soil types. The climate in New Zealand has high sunshine hours but temperatures during the growing season are regulated by the cooling ocean influence.

Cool, slow fermentation occurred in stainless steel tanks to retain distinctive regional and varietal characteristics, as well as to ensure maximum retention of delicate flavours and aromatics. Soon after fermentation was completed the wine was bottled to capture its vibrancy and freshness.

ALCOHOL: 13.5%

pH: 3.25

TOTAL ACIDITY: 6.8g/L

RESIDUAL SUGAR: 5.8g/L