



VILLA MARIA

NEW ZEALAND



Reserve Wairau Valley Sauvignon Blanc

MARLBOROUGH 2017

AWARDS & ACCOLADES

Champion Sauvignon Blanc - NZ Aromatic Wine Competition 2017

Silver - International Wine Challenge 2018

92/100 - Robert Parker Wine Advocate

91/100 - James Suckling

5 stars & Top Wine - Wine NZ Magazine 2018

WINEMAKERS COMMENT

A classic representation of Sauvignon Blanc from the Wairau Valley in Marlborough, bursting with aromatic tropical fruit characters found in this warmer sub region. During the summer months, dry nor-westerly winds and cool overnight temperatures influence the vineyard micro-climate in the Wairau Valley producing pungent Sauvignon Blanc grapes.

The wine displays powerful aromas of blackcurrant, boxwood and grapefruit. The palate has an enticing array of ripe tropical fruits mixed with dried herbs such as rosemary, finishing with a fresh zesty acidity.

TECHNICAL DETAILS

REGION:	100% Marlborough
VARIETIES:	100% Sauvignon Blanc
ALCOHOL:	12.5%
PH:	3.38
TOTAL ACIDITY:	7.4g/L
RESIDUAL SUGAR:	3.3g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS:	Selected sub-blocks from the Wairau sub-region Lower Wairau & Brancott valleys
SOILS:	Mixture of deep silts, wind blown loess and clay

VITICULTURE & VINTAGE

Colder weather in spring led to a longer than usual flowering season, resulting in a looser bunch structure and smaller bunches. Summer temperatures were unusually mild for Marlborough, regulated by cooler easterly breezes and light cloud cover. Intermittent autumn rains slowed ripening which meant our harvest plans had to be flexible whilst we waited for dry weather periods and classic Marlborough Sauvignon Blanc flavours to develop. All 2017 harvest decisions were made in the vineyard, the most concentrated and expressive Sauvignon Blanc sites showcased dried herbs and ripe summer fruits with fresh acidities.

WINEMAKING DATA

HARVEST:	Selective harvesting in cool night temperatures
FERMENTATION:	Aromatic enhancing yeast strains
FERM. VESSEL:	100% stainless steel fermentation at 12°C to enhance aromatics
MATURATION:	4-6 weeks on yeast lees to build palate weight and complexity into the wine
FINING:	Minimal palate fining using traditional products
FILTRATION:	Sterile lenticular filtration

