



VILLA MARIA

NEW ZEALAND



Reserve Clifford Bay Sauvignon Blanc

MARLBOROUGH 2018

AWARDS & ACCOLADES

Gold - New Zealand Aromatic Wine Competition 2018

WINEMAKERS COMMENT

This 2018 Reserve Clifford Bay Sauvignon Blanc encompasses everything fresh and vibrant about Marlborough from the cooler and windier Awatere Valley. Pungent aromatics of lemongrass, jalapeño and fresh herbs leap from the glass, with the classic flavour of limes and the crunch of freshly picked garden peas.

The cooler climate in the Awatere Valley is influenced by Mt Tapuae-o-uenuku with alpine winds flowing down the valley and from cooling easterly breezes coming inshore from Clifford Bay and the Pacific Ocean. This retains the natural acidity and emphasizes chalky-seashell and mineral texture on the finish.

TECHNICAL DETAILS

REGION:	100% Marlborough
VARIETIES:	100% Sauvignon Blanc
ALCOHOL:	13.0%
PH:	3.37
TOTAL ACIDITY:	8.0g/L
RESIDUAL SUGAR:	2.7g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: 37% Roberts, 36% Gussin
15% Rossmore, 6% Checkley

SOILS & VITICULTURE

Both Roberts and Gussin vineyards are very near the coast, therefore 73% of this blend is from this very cool and windy part of the Awatere Valley imparting a linear structure and chalky salinity to the wine. The remainder is grown in the Rossmore and Checkley Vineyards, located inland with some elevation further up the Awatere Valley. All four of these vineyards are late ripening sites which is key in their success in 2018.

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 autumn weather in the valley helped retain natural acidities as the season progressed. Despite the challenges in the season due to intermittent rainfall events, the Marlborough winery team are delighted with the quality and flavours of the wines this year.

WINEMAKING DATA

FERMENTATION: Selected aromatic & textural yeast strains
100% stainless steel fermentation

MATURATION: Carefully monitored period of time on yeast lees
to help build palate weight and texture

FINING: Minimal fining with traditional products

FILTRATION: Sterile lenticular filtration

