



# VILLA MARIA

NEW ZEALAND



## *Reserve Wairau Valley Sauvignon Blanc*

MARLBOROUGH 2018

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### AWARDS & ACCOLADES

Champion Sauvignon Blanc - New Zealand Aromatic Wine Competition  
Gold - The International Cool Climate Wine Show  
Gold - New Zealand Wine of the Year Awards 2018  
Top NZ Sauvignon Blanc & 5 stars - Cuisine Magazine 2018  
92/100 Robert Parker Wine Advocate 2019

### 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.

The 2018 Wairau Valley Reserve wine displays powerful aromas of blackcurrant, passionfruit and guava. The palate has an enticing array of ripe citrus fruits mixed with pungent herbs such as fresh rosemary, finishing with a fresh zesty acidity.

### TECHNICAL DETAILS

REGION:	100% Marlborough
VARIETIES:	100% Sauvignon Blanc
ALCOHOL:	13.0%
PH:	3.30
TOTAL ACIDITY:	7.3g/L
RESIDUAL SUGAR:	3.4g/L





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### VINEYARD & WINEMAKING

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#### VINEYARD DATA

**KEY VINEYARDS:** 40% Laugeson (upper Waihoipai valley)  
18% Omaka & 16% Falveys Rd (Omaka valley)

**SOILS:** Mixture of deep silts, wind blown loess & clay

The later ripening due to elevation and cooler night temperatures of the Laugeson vineyard in the upper Waihoipai valley played a key part of the success of this block in 2018, contributing the boxwood greener thiol flavour spectrum. Whereas the free draining soils, older vines and open canopies from the earlier ripening Omaka Valley sub-region the classic ripe tropical notes.

#### VINTAGE :

The 2018 growing season started with an excellent spring and a sub-region 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 cooler autumn weather 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:** Aromatic enhancing yeast strains  
100% stainless steel fermentation at cool temperatures to further enhance aromatics

**MATURATION:** Carefully monitored time on yeast lees to build texture and palate weight

**FINING:** Minimal palate fining using traditional products

**FILTRATION:** Sterile lenticular filtration

