



# VILLA MARIA

NEW ZEALAND



## *Reserve Wairau Valley Sauvignon Blanc*

MARLBOROUGH 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 2019 Wairau Valley Reserve Sauvignon Blanc 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 subtle acidity.

### TECHNICAL DETAILS

REGION:	100% Marlborough
VARIETIES:	100% Sauvignon Blanc
ALCOHOL:	14.0%
pH:	3.28
TOTAL ACIDITY:	6.3g/L
RESIDUAL SUGAR:	3.6g/L





# VILLA MARIA

## NEW ZEALAND

### VINEYARD & WINEMAKING

---

#### VINEYARD DATA

VINEYARDS: 94% Laugeson (upper Waihoipai 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 once again played a key part of the success of this wine, contributing aromatics, freshness and pungent boxwood greener thiol flavours.

#### VINTAGE :

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.

#### WINEMAKING DATA

HARVEST: During cooler night-time temperatures  
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

