



VILLA MARIA

NEW ZEALAND



Reserve Clifford Bay Sauvignon Blanc

MARLBOROUGH 2019

AWARDS & ACCOLADES

90/100 - Robert Parker's Wine Advocate

WINEMAKERS COMMENT

This 2019 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:	3.25
TOTAL ACIDITY:	7.3g/L
RESIDUAL SUGAR:	3.0g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: 36% Graham, 27% McKee, 12% Gussin
23% Blackbirch

SOILS & VITICULTURE:

The Graham, McKee and Gussin Vineyards are very near the coast and 75% 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 from our Blackbirch Vineyard, located inland with 200m elevation on the northern bank of the Awatere River.

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 night-time cooler temperatures
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

