



VILLA MARIA
NEW ZEALAND

Single Vineyard

SOUTHERN CLAYS, MARLBOROUGH
Sauvignon Blanc 2019

Awards & Accolades

95/100 - Bob Campbell MW
95/100 - Wine Orbit

Winemaker's Comment

This sunny, warm and sheltered site produces intense fruit with powerful aromas of fresh herbs like rosemary and thyme, intermingled with exotic tropical fruits. The palate has an earthy texture from the dense clay soils, with rich flavours of ripe peach and mango, finishing with zesty acidity.

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.

Vineyard & Winemaking

VINEYARD: Maxwell grower

Southern Clays is a special sub-region in the Wairau Valley, Marlborough. The site is located at the base of the dry eastern foothills. The soil type is predominantly clay which retains moisture throughout the growing season and produces intense textural wines. Sauvignon Blanc grapes require plenty of water throughout the growing season, the large leafy canopy helps produce intense tropical flavours and retain natural acidity.

Winemaking Data

VARIETIES: 100% Sauvignon Blanc

ALCOHOL: 14.0%

PH: 3.15

TOTAL ACIDITY: 7.0g/L

RESIDUAL SUGAR: 3.6g/L

FRUIT HANDLING: During cool temperatures to retain aromatics

FERMENTATION: Selected yeast strains ideally suited to cool, slow fermentation in stainless steel tanks to retain distinctive sub-regional aromatics

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

BOTTLED: 14 February 2020

