



VILLA MARIA

NEW ZEALAND



Private Bin

MARLBOROUGH

Sauvignon Blanc 2022

Winemaker's Comment

Villa Maria Private Bin Sauvignon Blanc always combines the best of both sub-regions for a consistently classic Marlborough style. Initially, the cool climate Awatere aromas jump out of the glass, such as lemongrass, jalapeño peppers and fresh herbs. In contrast, the warmer Wairau Valley vineyards produce a pungent Sauvignon Blanc with ripe citrus and tropical fruit flavours.

Serving Suggestions

A perfect aperitif wine, serve chilled on warm summer days. Fresh herbal flavours match well with most salads, whereas the riper tropical flavours match well with any fish recipes.

Vintage

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch and due healthy soil moisture levels the canopies looked lush and vibrant. The start of 2022 summer was slightly colder; February was below the long-term average in temperature, but the weather settled, and we saw a mild although slightly damp autumn.

Vineyard & Winemaking

Cool temperatures enhance and protect aromatics and natural acidity. Selected aromatic yeasts are chosen to emphasis tropical notes from Wairau valley and herbal notes from Awatere valley. Wines are bottled in their youth to promote freshness.

Technical Details

VARIETIES: Sauvignon Blanc

ALCOHOL: 12.5%

PH: 3.30

TOTAL ACIDITY: 8.0

RESIDUAL SUGAR: 3.5g/L