



VILLA MARIA

NEW ZEALAND



Cellar Selection

MARLBOROUGH

Sauvignon Blanc 2021

Winemaker's Comment

Capturing the essence of Marlborough, this Cellar Selection Sauvignon Blanc is a blend of selected vineyards from the key sub regions within Marlborough. Pungent herbal aromas lead into a juicy palate bursting with zesty grapefruit and rock-melon, with a round weighty finish. The 2021 wine is 40% Wairau Valley with 60% Awatere Valley.

Serving Suggestions

Serve lightly chilled, perfect as an aperitif or matched with any seafood dish.

Season & Viticulture

Summer was dry and mild with Marlborough's signature high sunshine hours and cool nights delivering fruit in the best possible condition. The early 2021 autumn season provided Marlborough with very stable weather conditions therefore fruit was able to reach optimum physiological and flavour ripeness. The fruit was impeccably clean and the lower yields meant that the grapes packed a punch in flavour and concentration.

Vineyard & Winemaking

The Sauvignon Blanc grapes destined for this Cellar Selection wine were harvested in cool night temperatures to protect the aromatics. Clear juice is slowly fermented in stainless steel tanks using selected aromatic yeast strains. The wine is left to mature on yeast lees for a short period of time to build palate weight and texture into the wine, without compromising freshness.

Technical Details

ALCOHOL: 14.0%

PH: 3.21

TOTAL ACIDITY: 7.4g/L

RESIDUAL SUGAR: 3.2g/L