



VILLA MARIA

NEW ZEALAND



MARLBOROUGH

Private Bin Sauvignon Blanc 2023

Winemakers 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, displaying lime, lemongrass, and fresh herbs. In contrast, the warmer Wairau Valley vineyards produce heady aromatics reminiscent of grapefruit and tropical fruit flavours. The wine is focused, with a lip-smacking acidity that leads to a long and lingering finish.

Serving Suggestion

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.

Season & Viticulture

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch, and due to healthy soil moisture levels the canopies looked lush and vibrant. The start of 2023 summer was mild and unseasonably humid and wet. In February the weather settled and presented us sunny and warm autumn condition that provided excellent conditions for our fruit.

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: 100% Sauvignon Blanc

ALCOHOL: 12.5%

TOTAL ACIDITY: 7.9g/l

PH: 3.31

RESIDUAL SUGAR: 3.8g/l