



**VILLA MARIA**  
**NEW ZEALAND**

## Private Bin

### MARLBOROUGH Sauvignon Blanc

#### 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 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 or chicken recipes.

#### Winemaking

Cool temperatures enhance and protect aromatics and natural acidity. Selected aromatic yeasts are chosen to emphasize tropical notes from Wairau valley and herbal notes from Awatere valley.

#### Technical Details

VARIETIES: 100% Sauvignon Blanc  
ALCOHOL: 12.5%  
PH: 3.2  
TOTAL ACIDITY: 7.3g/L  
RESIDUAL SUGAR: 3.9g/L

