



# VILLA MARIA

NEW ZEALAND

## *Private Bin Sauvignon Blanc*

MARLBOROUGH 2014

### WINEMAKER'S COMMENT

This crisp and vibrant wine has aromas of fresh snow peas, delicate florals and zesty limes. On the palate, juicy acidity is balanced with flavours of melon, passionfruit and ruby grapefruit, capturing the essence of Marlborough.

### SERVING SUGGESTIONS

This Sauvignon Blanc is the perfect pairing with chicken caesar salad, as well as with seafood such as fresh fish or scallops.

### VINEYARD & WINEMAKING

The climate in Marlborough has high sunshine hours, but temperatures during the growing season are regulated by the cooling ocean influence. In 2014, all Sauvignon Blanc grapes were harvested between early March until mid April.

YEAST: Selected aromatic strains

FERMENTATION: Cool, slow fermentation in stainless steel tanks to retain distinctive regional and varietal characteristics

REGION: Marlborough

VINEYARD: Wairau & Awatere valleys

VARIETIES: Sauvignon Blanc

ALCOHOL: 12.5%

TOTAL ACIDITY: 6.6g/L

RESIDUAL SUGAR: 4.0g/L

