



VILLA MARIA

NEW ZEALAND



Cellar Selection

MARLBOROUGH

Sauvignon Blanc 2022

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 2022 wine is 50% Wairau Valley with 50% Awatere Valley.

Serving Suggestions

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

Season & Viticulture

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch, 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 however the weather settled with a slightly damp autumn.

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: 13.0%

PH: 3.20

TOTAL ACIDITY: 7.8g/L

RESIDUAL SUGAR: 3.2g/L