



VILLA MARIA
NEW ZEALAND



Single Vineyard

TAYLORS PASS, MARLBOROUGH

Taylor's Pass Sauvignon Blanc 2022

Winemakers Comment

The 2022 Single Vineyard Taylor's Pass Sauvignon Blanc has lifted aromatics of fresh garden peas and blackcurrants mingled with herbs such as coriander. On the palate are concentrated flavours of jalapeño and lemongrass, with a punchy finish of lime zest and a hint of gunflint. A key point of interest in this wine is the chalky texture reminiscent of wet river stones.

Vintage

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

SUBREGIONS: Awatere Valley

SOILS: Awatere river stones & silt overlaying papa base

The Taylor's Pass Vineyard is located on the northern bank of the Awatere River in southern Marlborough. The average vine age is between 14-19 years old. Sheltered from prevailing cool easterly winds, each terrace of the vineyard has varying soil types, stony gravels are nearest the river, whereas the mid-terrace has silt over gravels and the highest terrace is deeper silt over clay-papa base. This patchwork of soil types provides the vineyard with dramatically variable ripening patterns.

Winemaking Data

VARIETIES: 100% Sauvignon Blanc

ALCOHOL: 13%

PH: 3.2

TOTAL ACIDITY: 8.3g/l

RESIDUAL SUGAR: 2.7g/l

FERMENTATION: 100% stainless steel fermentation using selected textural and aromatic yeasts.

MATURATION: Carefully monitored time on yeast lees to build palate weight and texture.