

SINGLE ESTATE SAUVIGNON BLANC 2017



Sourced from across our Estate in Marlborough's Wairau Valley, Ara Single Estate are intensely flavoured wines that amplify the remarkable valley story. These consistent, flavoursome wines tell the tale of making Ara wines on the edge of the world.

TASTING NOTES

This aromatic Sauvignon Blanc shows classic Wairau Valley blackcurrant on the nose, backed up with citrus blossom and hints of wild herbs. The palate is beautifully fresh, with lively acidity and grapefruit flavours. Tropical fruit flavours give a natural sweetness to the wine, which finishes crisp, refreshing and dry.

HARVEST

Grapes were harvested with a range of maturity to contribute a broad flavour spectrum. Following harvest the wine was cold settled then clear racked.

WINEMAKING

Juice was fermented at moderate temperatures (14-16C) using a combination of classic Sauvignon Blanc yeasts. This ensured distinct varietal definition and fruit purity, and a textural palate. After fermentation, the wine was allowed to age in tank on light lees to further add weight and texture to the wine, before being racked, blended and filtered in preparation for bottling.

Region:	Marlborough
Dietary info:	Suitable for gluten free diets.

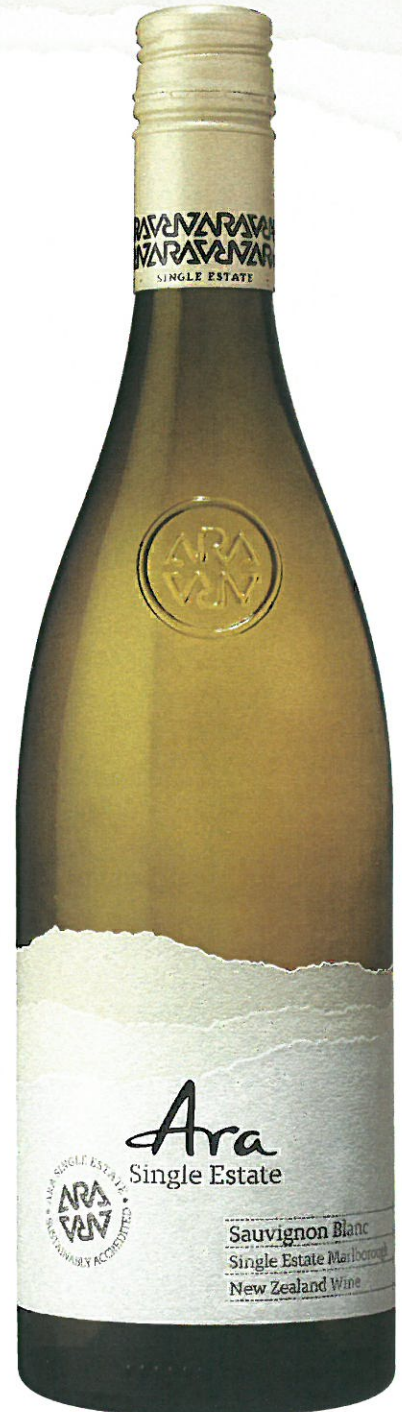
TECHNICAL SPECS

Alcohol content:	12.3%
TA:	7.4
pH:	3.3
Residual sugar:	3.6



FOOD MATCH

New Zealand's classic whitebait fritters.



SINGLE ESTATE PINOT NOIR 2016



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TASTING NOTES

This 2016 Pinot Noir shows complex bright red fruits and deep mocha spice burst from the glass. On the palate, the tannins are fine and slightly grippy, with a rich mid palate.

HARVEST

This Single Estate Pinot Noir has been crafted from low-yielding vines from our site in the Southern Valleys of Marlborough.

Vintage 2016 was unusually warm. However, true to their mantra of embracing Marlborough's conditions the viticultural and winemaking teams managed the vineyard by selectively reducing fruit so vines were able to ensure the remaining fruit ripened with full flavour.

Fruit was hand harvested in four separate lots, picked at optimum ripeness.

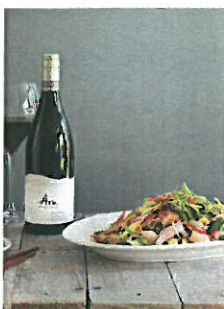
WINEMAKING

Ferment was 12 to 16 days, peaking at 28°C, before all the juice was pressed into French oak, of which 25% was new. Malolactic fermentation occurred over the winter, with the wine being pulled off lees in March. From there it was lightly filtered to preserve its pretty, delicate fruit and its tannin integrity before bottling.

Winemaker:	Duncan Shouler
Region:	Marlborough
Dietary info:	Suitable for gluten free diets.

TECHNICAL SPECS

Alcohol content:	13.5%
TA:	5.04
pH:	3.64
Residual sugar:	0.24



FOOD MATCH

The bright fresh red fruits on the palate make this wine the perfect accompaniment to game, such as wild rabbit, thar or deer.

