



# VILLA MARIA

NEW ZEALAND

## VILLA MARIA 2013 PRIVATE BIN SAUVIGNON BLANC

### VINEYARD DESCRIPTION

Fruit for this wine was sourced from vineyards across the Marlborough region in the Wairau and Awatere Valleys spanning a range of different meso-climates. Careful attention was paid to vine health and cropping levels to give the vine the best chance to optimize the season and develop strong, clean flavors.

### WINEMAKING

The 2013 vintage was warm and dry with the fruit being harvested in pristine condition and at optimum levels of ripeness. The fruit was crushed, pressed and settled for 48 hours before removing the press solids for fermentation. Both neutral and aromatic yeast strains were used. Fermentation was conducted at 54-57°F to ensure maximum retention of delicate flavors and aromatics. Soon after fermentation was completed the wine was bottled to capture its vibrancy and freshness.

### WINEMAKER'S COMMENT

The 2013 Sauvignon Blanc has flavors of passionfruit, fresh lime and melon. It has a juicy mouthfeel and expresses a delicious finish.

### PAIRING SUGGESTIONS

This Sauvignon Blanc is the perfect pairing with seafood and all white meats.

### TECHNICAL DETAILS

Region:	<i>Marlborough</i>
Varieties:	<i>100% Sauvignon Blanc</i>
Alcohol:	<i>13.0%</i>
pH:	<i>3.35</i>
Total acidity:	<i>7.6 g/L</i>
Residual Sugar:	<i>4.2 g/L</i>

