



PRODUCER PROFILE

Winery production: 420,000 Bottles
Region: Marlborough
Country: New Zealand

Ponga Sauvignon Blanc 2020

WINE DESCRIPTION

“Ponga” is the name that the indigenous people of New Zealand (the Maori) gave to the Silver Fern – a plant found only in New Zealand.

The silvery underside of this fern reflects the moonlight, so the Maori would mark their path through the forest by turning up the leaves to guide their way.

In Maori mythology the Ponga ferns represented new life, growth, strength, and peace.

Like its namesake, Ponga wine leads drinkers on a journey to discover the taste of New Zealand, carrying the true values of a land known for its high-quality Sauvignon Blanc.

Furthermore, channeling the spirit of adventurous Maoris, Ponga embodies passion for discovery and travels, encouraging us to look a little further than our everyday horizon and helping us finding fun and wonder even in our casual end-of-day drink.

Ponga is 100% made and bottled in the famed Marlborough region, located on the Northern tip of the South Island of New Zealand. The largest and most well-known wine-growing region in the country, Marlborough is particularly famous for its Sauvignon Blanc.

The climate in New Zealand is perfect for growing high-quality wines – the weather is sunny and dry, but not too hot, which means the grapes ripen fully, but slowly.

Respectful of nature and the environment, Ponga proudly bears the Sustainable Winegrowing NZ™ certification seal.

The grapes are picked cool and pressed. Fermentation takes place in stainless steel vessels at 15° Celcius to 19° Celcius to target fresh and fruit forward flavours. There is no malolactic fermentation and the wine bottled early to retain its primary characteristics.

TASTING NOTES

Pale straw in appearance with brilliant clarity. Vibrant aromas of ripe citrus and tropical fruits on the nose lead into a refreshing palate full of white peach and grapefruit. The crisp and clean aromas are accented with chalky, mineral tones. A vibrant wine with great acid backbone and a deliciously satisfying finish.

FOOD PAIRING

Enjoy with a wide variety of seafood, especially Pacific oysters on the half-shell, or simply as a brilliant aperitif.

VINEYARD & PRODUCTION INFO

Soil composition:	Stony, Clay-Loam, and Silty-Loam
Training method:	VSP
Vines/acre:	900
First vintage of this wine:	2008
Bottles produced of this wine:	420,000
Sustainability Certification:	Sustainable Winegrowing New Zealand

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-25 days
Fermentation temperature:	59-66F °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 - 6 Months

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.22
Residual sugar:	5.2 g/L

