



Private Bin Sauvignon Blanc 2016



VILLA MARIA
NEW ZEALAND

Winemaker Notes

This crisp and vibrant wine has aromas of fresh peas, zesty limes and freshly picked herbs such as thyme and sage. On the palate, juicy acidity is balanced with flavours of melon, passionfruit and ruby grapefruit, capturing the essence of Marlborough.

Vineyards

Warmer vineyard sites in the Wairau Valley contribute richness and riper tropical flavours, whereas cooler Awatere Valley vineyards provide the zingy acid structure and pungent herbal aromatics.

Winemaking

The fruit was crushed, pressed and settled for 48 hours before removing the press solids from the clear juice for fermentation. Both neutral and aromatic yeast strains were used to aid in intensity. Fermentation was undertaken at 12-14° C to maintain flavour and aroma retention. After a short period of resting on yeast lees post fermentation the wine was filtered and bottled to capture its vibrancy and freshness - the essence of quality sauvignon blanc.

Vintage

After a relatively cool start, mid to late October provided warm conditions for bud burst. Although there was some changeable weather in November and early December with cooler temperatures and average rainfall lower than usual, flowering was generally successful and as a result fruitset was good across all varieties. The successful flowering meant that further bunch thinning was required to reduce yields to suitable levels. The vineyards were blessed with great weather conditions thorough the rest of the year.

Food match

Enjoy with:

- Fish/Shellfish
- Salads & Picnics
- Mild Creamy Cheeses
- Grilled seasonal vegetables and seafood

Tasting Guide



Grapes

Sauvignon Blanc 100.0%

Region

Marlborough

ABV

13%

pH

3.23

Total Acidity

6.90 g/l

Residual Sugar

3.9 g/l

Drink now...

Now to 2 years

Tasting note printed:19/02/17

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