

2013 MARLBOROUGH SAUVIGNON BLANC

We are mighty chuffed to introduce to you this slightly unique take on Sauvignon Blanc, made in the absolute true Matua way - with respect for the region, showing off the crisp, zesty, fruity goodness that Marlborough is all about. But wait, there's more - because we understand that sometimes life can be hectic and you need to take it easy, we've made this wine with 25% less alcohol and calories, so you needn't feel bad about enjoying a wind-down glass after a hard day at work, even if it is only Monday! Don't say we don't look after the inner you!

How it tastes

A nose full of tangy gooseberry, lychee and passionfruit, fresh cut-grass and a good punch of freshly zested lime to boot. The palate is no less intense, with a crispness that leaves your mouth feeling fresh and alive. The distinctive taste of Marlborough with bursts of tropical fruits and citrus giving a full flavoured wine while being lighter in calories, what more could you want!

Creating our Wine

Vintage in Marlborough was hard and fast, the entire region enjoyed a very good growing season. Harvest was extremely intense and one of the fastest and largest Matua has had to date. To make the most of the bumper crops, we took parcels of fruit from across various vineyards throughout Marlborough, blended to make this very wine.

From the Vineyard

Machines take care of harvesting the grapes, then we remove the skins, squeeze any goodness out of them and mix back in with the free run juice, basically to make sure we take all we can get! The juice was cool fermented in stainless steel with various yeast strains to enhance the pungent natural aroma, then racked off gross lees, stabilised, fined and filtered.

Now, here's the interesting part - the wine was de-alcoholised using "reverse osmosis" which, in a nutshell removes alcohol by passing the wine through a membrane that is selectively permeable to alcohol (pretty savvy, aye). The result, a wine that is lighter in alcohol, but still retains the mouthfeel and flavour as the other umpteen million or so bottles we've made in our time...

Technical stuff

PH 3.3	Grapes from: All Marlborough
Residual sugar 4.0 grams per litre	Variety: 100% Sauvignon Blanc
Acidity 7.2 grams per litre	Alcohol: 9%



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