

2015

ORGANIC MARLBOROUGH SAUVIGNON BLANC

How it tastes

This Marlborough Sauvignon Blanc is an absolute classic - punchy tropical fruits and fresh herbaceous aromas are just bursting out of the glass. The palate is super refreshing too, vibrant with great flavour concentration and a weighty character. With that intense, crisp flavour hit from the Awatere Valley and body from the Wairau, this Organic Sauvignon Blanc has everything we love in a Marlborough Sauvy.

Cellaring

At fridge temperature, for about 45 minutes.

How we made it

We've been making Organic Marlborough Sauvignon Blanc for a couple of years now, and we source our grapes from two organic sites in Marlborough. Each site is in one of Marlborough's best growing regions, the Wairau and Awatere Valleys, which makes this Sauvy such a keeper. To retain all the stunning aromatics and flavours in the wine, we didn't handle it too much. Once it was gently pressed to tank, the two fruit parcels were cool-fermented separately with organic yeasts to make for an interesting profile. We then blended them together and left them for 3 months before bottling. Wa-lah!

Technical stuff

PH 3.27	Grapes from: Marlborough
Residual sugar 3.0 grams per litre	Variety: 100% Sauvignon Blanc
Acidity 7.3 grams per litre	Alcohol: 13.5%



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