

2014

MARLBOROUGH

SAUVIGNON BLANC

How it tastes

Refreshingly good! This is classic Marlborough Sauvvy, with bright aromatic herbal notes and a complete array of aromas the style is famous for. Think sage and fresh mint, followed by delicious tropical fruits. This year, the palate has vibrant citrus and pineapple flavours with great length and structure. This is a real doozie.

Cellaring

At fridge temperature, for about 45 minutes.

How we made it

This is the wine our viticulture and winemaking teams get most excited about, it really showcases what the vintage has been like for Marlborough's most famous varietal. We pick Sauvignon Blanc grapes from more than 100 different vineyards across Marlborough, encompassing all the sub-regions within the Wairau and Awatere Valleys. So, the wine is always the most complete expression of the Marlborough vintage. For 2014, selected parcels of Sauvignon Blanc were separated from the skins before pressing. A cool fermentation, in stainless steel, combined with Matua's own yeast selection helps to enhance the pungent natural aromas we know and love in Sauvvy. Following fermentation, the wine was left to sit on lees before final blending and then making its way into bottle for you to enjoy.

Technical stuff

PH 3.15	Grapes from: All Marlborough
Residual sugar 4.8 grams per litre	Variety: 100% Sauvignon Blanc
Acidity 7.2 grams per litre	Alcohol: 13%



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