

2015 MARLBOROUGH SAUVIGNON BLANC

How it tastes

Like a sip of fresh air! This classic Marlborough Sauvignon Blanc is overflowing with tropical aromas of passionfruit and guava. The palate is deliciously punchy and aromatic, with concentrated flavours of citrus and tropical fruits all wrapped up in a textural finish. It's pretty tasty if we say so ourselves!

Cellaring

At fridge temperature, for about 45 minutes.

How we made it

This is the wine our viticulture and winemaking teams get really excited about - it showcases what the vintage has been like for Marlborough's most famous varietal! We pick our Sauvignon Blanc grapes from over 100 vineyards across Marlborough, encompassing the Wairau and Awatere Valley sub-regions. So, the wine is always a complete expression of Marlborough Sauvignon Blanc! In 2015, we processed the Sauvignon Blanc parcels at the winery in batches before cool fermentation in stainless steel with our "house style" yeasts. Then the wine was left to sit on light lees to build texture and a luscious mouth feel before final blending and finding its way into the bottle for you to enjoy!

How we drink it

In the sunshine with anything freshly caught from the sea, grilled on the BBQ and enjoyed with great company!

Technical stuff

PH
3.25
Residual sugar
4.0 grams per litre
Acidity
7.0 grams per litre

Grapes from:
Marlborough
Variety:
Sauvignon Blanc
Alcohol:
13.0%



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