

Grapes
100% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
13.50%

Residual Sugar
3.7 g/l

pH
3.38

Total Acidity
7.3 g/l

Drinking Window
2024 - 2026

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
21/12/2024

Reserve Sauvignon Blanc 2021

6x75cl

Winemaker Notes

Intense aromatics of passionfruit, tropical fruit and background fennel notes lead into a flavoursome, succulent palate in this dry styled wine. A classic Marlborough Sauvignon Blanc that is fresh, pure and long on the palate reflecting the growing season and our premium vineyard sites.

Vineyard

Sourced from premium vineyards in the Wairau and Awatere Valleys, these sites show a range of soil types from alluvial over a papa pan, silt over gravels and stony gravels. Attention to vine and soil health have contributed to optimum flavour and fruit condition. This classic Marlborough Sauvignon Blanc has produced a wine with great purity, concentration and definition.

Winemaking

Our Sauvignon Blanc winemaking philosophy at Vidal Estate is to produce wines that reflect where they are from and the season they were grown in, in a style that is balanced, defined and flavoursome. Juice from gently pressed grapes was cool fermented to retain purity, flavour and aromatics. Lees ageing prior to bottling has developed mid-palate weight and texture adding to the wine's intense fruit characters.

Food match

Grilled and Roasted White Meats

Perfect with fish, shellfish, chicken and salads.

