



VILLA MARIA
NEW ZEALAND

Grapes

100% Sauvignon Blanc
Chardonnay
Riesling

Region/Appellation

Marlborough

Alcohol by volume

13.00%

Residual Sugar

5.1 g/l

pH

3.32

Total Acidity

8.5 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

21/02/2025

Reserve Sauvignon Blanc

2022 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 Awaterre 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.

Vintage

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch, due healthy soil moisture levels the canopies looked lush and vibrant. The start of 2022 summer was slightly colder; February was below the long-term average in temperature however the weather settled with a slightly damp autumn.

Food match

Grilled and Roasted White Meats

Perfect with fish, shellfish, chicken and salads.

