



VILLA MARIA
NEW ZEALAND

Grapes

99.3% Sauvignon Blanc
0.7% Other

Region/Appellation

Nelson and Waipara

Alcohol by volume

12.5%

Residual Sugar

3.79 g/l

pH

3.33

Total Acidity

7.5 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

31/03/2025

Sauvignon Blanc 2023 6x75cl

Winemaker Notes

Passionfruit, nectarine and lemongrass parade before the beholder. Gentle scents of green herb and flamboyant tropical fruit arrive on the scene while a light-footed streak of crisp vibrancy departs side stage.

Vineyard

Meticulous effort from our viticulture team ensured our vineyards delivered clean, concentrated, and balanced fruit jam packed with classic Sauvignon Blanc flavours.

Winemaking

The fruit was gently crushed and pressed and the clear juice was run off for a cool ferment with yeast chosen to highlight the punchy aromatics of this variety. After a short period ageing on lees, the wine was blended and bottled.

Vintage

The Marlborough growing season started off well with very little frost pressure during spring. The growing season provided us with healthy soil moisture levels, the canopies looked lush and vibrant. The start of 2023 summer was mild; February was below the long term average in temperature. This resulted in thick grape skins that provided us with ample flavour. The weather settled over the harvest season and delivered a beautiful, dry and warm Indian summer.

Food match

Imbibe on its own or devour with seafood such as grilled prawns and fresh lemon.