

Grapes
100% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
13.50%

Residual Sugar
2.78 g/l

pH
3.16

Total Acidity
7.78 g/l

Drinking Window
2024 - 2023

Tasting Guide



Tasting note printed
15/01/2025

Single Vineyard Taylors Pass Sauvignon Blanc 2022 2020 6x75cl

Winemaker Notes

Wines crafted in our Villa Maria Single Vineyard range epitomize the varietal and the vintage as well as the uniqueness of the vineyard site. The 2020 Single Vineyard Taylors Pass Sauvignon Blanc has lifted aromatics of fresh garden peas and blackcurrants mingled with herbs such as coriander. On the palate are concentrated flavours of jalapeño and lemongrass, with a punchy finish of lime zest and a hint of gunflint. A key point of interest in this wine is the chalky texture reminiscent of wet river stones.

Vineyard

The average vine age is between 14-19 years-old. Sheltered from prevailing cool easterly winds, each terrace of the vineyard has varying soil types, stony gravels are nearest the river, whereas the mid-terrace has silt over gravels and the highest terrace is deeper silt over clay-papa base. This patchwork of soil types provides the vineyard with dramatically variable ripening patterns, therefore producing a "fruit salad" of pungent Sauvignon Blanc flavours to select from.

Winemaking

Selective harvesting in cool night temperatures followed by 100% stainless steel fermentation with selected textural and aromatic yeasts then matured for a carefully monitored time on yeast lees to build palate weight and texture.

Vintage

Fruit set in the cool spring weather was lower than usual, resulting in the development of open bunches with small flavourful berries. From January onwards, Marlborough experienced a summer of the century, with a spell of long hot dry weather with moderately cool nights providing the perfect environment to ensure physiological and flavour ripeness whilst retaining freshness.

Food match

Grilled and Roasted White Meats

Seafood with south-east Asian flavours

