



VILLA MARIA
NEW ZEALAND

Grapes

100% Sauvignon Blanc

Region/Appellation

Marlborough

Alcohol by volume

13.00%

Residual Sugar

2.7 g/l

pH

3.2

Total Acidity

8.3 g/l

Drinking Window

2025 - 2027

Tasting Guide



Tasting note printed

30/01/2025

Single Vineyard Taylors Pass Sauvignon Blanc 2022 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

The start of the season was slightly below the long-term average in temperature, but the weather settled and we saw a mild and beautiful summer. A splash of rain and humid conditions closer to harvest put some pressure on the viticulture team, but fortunately the weather stayed stable and sunny throughout the picking season. With soil moisture replenished after a run of drier years, the vines were in good condition and nutritionally balanced, delivering very aromatic and expressive Sauvignon Blanc. Pinot Noir is bright and fruity, with ample red and berry fruits on the nose, and a soft and juicy tannin profile with translucent red hues. Pinot Gris and Chardonnay are aromatic, lush, very clean and bursting with flavour. Alcohol levels are a touch lower this season with full flavour development coming a little earlier.

Food match

Grilled and Roasted White Meats

Seafood with south-east Asian flavours

