

Grapes  
100% Sauvignon Blanc

Alcohol by volume  
14.00%

Residual Sugar  
1.13 g/l

pH  
3.09

Total Acidity  
7.82 g/l

Drinking Window  
2024 - 2026

Tasting Guide



Tasting note printed  
24/11/2024

# Woven Sauvignon Blanc 2021

## 6x75cl

### Winemaker Notes

Woven is a unique expression of Marlborough Sauvignon Blanc. It is a statement wine that shows a serious and complex side to our signature variety that reveals surprising flavours and hidden depths. The ultimate statement of our passion and commitment comes to life with Woven. Woven Sauvignon Blanc embodies the journey of our past, of our passion for Sauvignon Blanc, and the determination to see it thrive. It is also symbolic as it is representative of our ongoing commitment, our attention to detail in the vineyard environment, the dedication of our talented winemakers, and the concerted effort to show Sauvignon Blanc at its finest.

### Vineyard

Located in the Fairhall locality below the eastern foothills of Marlborough's Wairau Valley, the vineyard surrounds Villa Maria's Marlborough winery. Originally planted in 1999 with more recent planting as late as 2015. The typically warm days and cool nights during the growing season lead to intense concentrated flavors with a fresh energetic line of acidity while the predominantly clay based soils give weight and structure to the wines. Sustainable practices and an emphasis on biodiversity brings life into the vineyard ensuring healthy, resilient vines that produce complex and characterful wines

### Winemaking

Fermentation: Inoculated using a combination of wild Pied de Cuve and select yeast strains.  
Fermentation vessel: Mix of 1 & 2 year old French oak Puncheons and Barriques. Maturation: 11 months in Barrel followed by 6 months on lees in tank. Bottled: 7 October 2023

### Vintage

Summer was dry and mild with Marlborough's signature high sunshine hours and cool nights delivering fruit in the best possible condition. The early autumn in 2021 provided Marlborough with very stable weather conditions therefore fruit was able to reach optimum physiological and flavour ripeness. The fruit was impeccably clean and the lower yields meant that the grapes packed a punch in flavour and concentration.

### Food match

Grilled and Roasted White Meats

Ideal with seared turbot or grilled veal chops with mushrooms.