

MARLBOROUGH SAUVIGNON BLANC

HOW WE MADE IT

This is the wine our viticulture and winemaking teams get really excited about – it showcases what the vintage has been like for Marlborough’s most famous varietal! We pick our Sauvignon Blanc grapes from over 60 vineyards across Marlborough, encompassing the Wairau and Awatere Valley sub-regions. So, the wine is always a complete expression of Marlborough Sauvignon Blanc! We processed the Sauvignon Blanc parcels at the winery in batches before cool fermentation in stainless steel with our ‘house style’ yeasts. Then the wine was left to sit on light lees to build texture and a luscious mouth feel before final blending and finding its way into the bottle for you to enjoy!

HOW IT TASTES

This classic Marlborough Sauvignon Blanc is deliciously pure, bursting with ripe lemon citrus notes and a hint of vibrant passionfruit & basil. The palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of classic cut-grass and green melon. So refreshing, you’ll be left wanting more.

CELLARING

At fridge temperature, for about 45 minutes.

HOW WE DRINK IT

On a warm day with good company and great food – we’re thinking fresh fish or a cheese platter!


MATUA
INGENIOUSLY FRESH
— NEW ZEALAND —

