



MATAKANA ESTATE

NEW ZEALAND



Matakana ME Marlborough Sauvignon Blanc

VINEYARD

Grapes are harvested from a single vineyard in the Upper Wairau sub-region, a narrow valley inland from the majority of the Marlborough vineyards, where daytime temperatures tend to be warmer and nights cooler. These conditions result in a vibrant, intense expression of the classic varietal characters for which Marlborough Sauvignon Blanc has become famous.

WINEMAKING

Grapes are picked at optimum ripeness and quickly crushed and pressed. The juice is clarified and racked clear and bright, ready for a cool, slow ferment in stainless steel tanks. Aromatic yeast is used to show off the wonderful tropical and passionfruit aromas and flavours. There is no malolactic fermentation, as we look to protect fruit purity and natural acidity.

2016 VINTAGE CONDITIONS

In spring, a cool September with average rainfall was followed by warm, very dry weather in October and November. Early summer was dry and sunny during December which meant flowering was very good. Rain events in January helped give the vines a much needed drink. After warm temperatures in February and March, flavours advanced early.

April was very sunny and warm which made 2016 the warmest growing season in Marlborough since 1998.

TASTING NOTES

The aroma is fresh and lively, displaying grapefruit, citrus and gooseberry characters, while passionfruit and citrus notes are abundant on the palate. The wine is clean, crisp and well-balanced, with the vivid fruit flavours providing a lingering, intense finish.

SUGGESTED FOOD MATCH

Shellfish or salmon dishes.

TECHNICAL DETAILS:

Alcohol – 13% Vol.
pH – 3.25g/l
TA – 7.1 g/L
Residual Sugar – 2.5g/L