



# 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.

### 2017 VINTAGE CONDITIONS

2017 was a cool vintage right from the start. Generally dry until February, with a little rain here and there up until harvest. Harvest was unseasonably late taking place in the latter part of April. It was a stark contrast to the previous vintage. Flavours developed later and at lower sugar levels, and the acidity is characterised by slightly higher malic acids which will fill out and balance the palate.

### 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 – 12.5%  
pH – 3.29g/L  
TA – 7.8g/L  
Residual Sugar – 4g/L