



MATAKANA ESTATE
NEW ZEALAND



Matakana ME Sauvignon Blanc 2018 Marlborough

Vineyard/Winemaking

Grapes are picked at optimum ripeness and crushed and pressed quickly to juice. The juice is clarified and racked clear and bright, ready for fermenting. A known yeast is used to show off the wonderful tropical and aromatic flavours. Fermentation takes around 3 weeks, and then immediately the wine is settled and cold stabilised. This style of white wine spends all its life in stainless steel tanks and does not see oak, so as not to affect the fresh primary fruit flavours. The wine is ready in August - September of the same year it is picked.

2018 Vintage Conditions

2018 was one of the best flowerings in the history of the region, was followed by the hottest January on record, which in turn was followed by the wettest February on record in Marlborough. The blocks were harvested full of flavour, with naturally balanced acidity and lovely weight.

Tasting Notes

This is an archetypal Marlborough Sauvignon Blanc, that truly represents its terroir with pink grapefruit, passionfruit, tropical fruits and fresh herbaceous notes of capsicum and nettle. Showing a well-balanced acidity that lends to a crisp and refreshing finish.

Suggested Food Matches

Serve well chilled with a goat's cheese salad, fresh salmon or a kiwi classic – fish and chips.

Technical Details

- Alcohol 12.5%
- pH 3.35
- Acidity 7.1 g/l
- Residual Sugar 4.3 g/l