



MATAKANA ESTATE

NEW ZEALAND

Matakana Estate Marlborough Sauvignon Blanc 2019

VINEYARD

Marlborough, New Zealand

WINEMAKING

Grapes are picked at optimum ripeness and quickly crushed and pressed. The fresh juice is then clarified and racked, clear and bright, ready for fermenting with an ideal yeast strain to show off the wonderful tropical and aromatic flavours. Fermentation takes around three weeks, and then immediately the wine is settled and cold-stabilised. This style of white wine spends all its life in stainless steel tanks, never in oak barrels, so as to preserve and emphasise the fresh primary fruit flavours. The wine is ready in August or September of the year it is picked.

2019 VINTAGE CONDITIONS

A great vintage in Marlborough, with warm dry conditions throughout most of the latter part of the season. Yields were down a little due to some wet weather during flowering, but this ultimately resulted in even better quality. Expect to see some riper flavours, including tropical and stone fruit flavours.

TASTING NOTE

Our 2019 Sauvignon Blanc boasts lively aromas of gooseberry, passionfruit and stone fruit. On the palate, tropical characters linger and combine with a balanced acidity and citrus notes to provide a clean, crisp finish.

SUGGESTED FOOD MATCH

Oyster, Thai Food, Asian-style seafood dishes.

TECHNICAL DETAIL

Alcohol -12.5%
pH - 3.35g/l
TA – 6.0g/L
Residual Sugar – 4.2g/l

