



VILLA MARIA  
NEW ZEALAND

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Marlborough

Alcohol by volume  
13%

Residual Sugar  
3.7 g/l

pH  
3.26

Total Acidity  
7.5 g/l

Tasting Guide



Tasting note printed  
03/01/2026

# Sauvignon Blanc 2023 6x75cl

## Winemaker Notes

Intense aromas of passionfruit and fresh herbs lead into a palate of vibrant, tropical fruit flavours. A distinctive and classical Marlborough style.

## Vineyard

Fruit for this wine was grown in the Awatere and Wairau Valley's where typical warm days and cool nights provide classic flavours, intensity and definition. Vineyard selection for this wine was based on the potential of each site to produce wines which show tropical fruit flavours and generosity.

## Winemaking

The fruit was gently pressed and the juice cool-fermented to retain as much flavour and aroma as possible. Lees ageing of some components prior to bottling has developed mid-palate weight adding to the wine's intense fruit characters.

## Vintage

Despite early season weather concerns, Marlborough has had a superb 2023 vintage across all varieties with superb quality and yields being above the long-term average. The fruit remained clean with vibrant flavours and the resulting wines are looking outstanding. With high soil moisture levels leading into the season from heavy winter rain events, the vines got off to a good start with strong canopy growth setting up a strong 'solar panel' to ripen the crop. Temperatures hovered just over the long-term average; cool enough to extend the growing season and develop great depth of flavour and bright natural acidity in the fruit. With more elongated, looser grape bunches, there was very little berry squeeze, which coupled with dry weather from veraison through to harvest, resulted in low disease pressure.

## Food match

Perfect with fish, shellfish, chicken and salads.

