

Grapes  
100% Sauvignon Blanc  
Chardonnay  
Riesling

Region/Appellation  
Marlborough

Alcohol by volume  
13.00%

Residual Sugar  
5.1 g/l

pH  
3.32

Total Acidity  
8.5 g/l

Drinking Window  
2024 - 2025

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed  
25/04/2024

# Reserve Sauvignon Blanc

## 2022 6x75cl

### Winemaker Notes

Intense aromatics of passionfruit, tropical fruit and background fennel notes lead into a flavoursome, succulent palate in this dry styled wine. A classic Marlborough Sauvignon Blanc that is fresh, pure and long on the palate reflecting the growing season and our premium vineyard sites.

### Vineyard

Sourced from premium vineyards in the Wairau and Awatere Valleys, these sites show a range of soil types from alluvial over a papa pan, silt over gravels and stony gravels. Attention to vine and soil health have contributed to optimum flavour and fruit condition. This classic Marlborough Sauvignon Blanc has produced a wine with great purity, concentration and definition.

### Winemaking

Our Sauvignon Blanc winemaking philosophy at Vidal Estate is to produce wines that reflect where they are from and the season they were grown in, in a style that is balanced, defined and flavoursome. Juice from gently pressed grapes was cool fermented to retain purity, flavour and aromatics. Lees ageing prior to bottling has developed mid-palate weight and texture adding to the wine's intense fruit characters.

### Vintage

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch, due healthy soil moisture levels the canopies looked lush and vibrant. The start of 2022 summer was slightly colder; February was below the long-term average in temperature however the weather settled with a slightly damp autumn.

### Food match

Grilled and Roasted White Meats

Perfect with fish, shellfish, chicken and salads.

