



VILLA MARIA
NEW ZEALAND

Grapes

97% Sauvignon Blanc
2% Sauvignon Gris
1% Chardonnay

Region/Appellation
Marlborough

Alcohol by volume
13%

Residual Sugar
4.18 g/l

pH
3.13

Total Acidity
7.7 g/l

Tasting Guide



Dry Medium Sweet

Tasting note printed
06/02/2026

Sauvignon Blanc 2024 6x75cl

Winemaker Notes

Passionfruit, nectarine and lemongrass parade before the beholder. Gentle scents of green herb and flamboyant tropical fruit arrive on the scene while a light-footed streak of crisp vibrancy departs side stage.

Winemaking

The fruit was gently crushed and pressed. The clear juice was run off for a cool ferment with yeast chosen to highlight the punchy aromatics of this variety. After a short period of ageing on lees, the wine was blended and bottled.

Vintage

Low rainfall over winter and cooler weather at flowering resulted in a reduced crop yield for the 2024 harvest. The growing season progressed with Marlborough's classic dry conditions, warm days and cool nights. The idyllic weather and low crops produced pristine grapes with concentrated flavours and fresh acidity.

Food match

Imbibe on its own or devour with seafood such as grilled prawns and fresh lemon.

