



# MATAKANA ESTATE

NEW ZEALAND



## Matakana ME Marlborough Sauvignon Blanc

### VINEYARD

Grapes are harvested from a single vineyard in the Upper Wairau sub-region, a narrow valley inland from the majority of the Marlborough vineyards, where daytime temperatures tend to be warmer and nights cooler. These conditions result in a vibrant, intense expression of the classic varietal characters for which Marlborough Sauvignon Blanc has become famous.

### WINEMAKING

Grapes are picked at optimum ripeness and quickly crushed and pressed. The juice is clarified and racked clear and bright, ready for a cool, slow ferment in stainless steel tanks. Aromatic yeast is used to show off the wonderful tropical and passionfruit aromas and flavours. There is no malolactic fermentation, as we look to protect fruit purity and natural acidity.

### 2015 VINTAGE CONDITIONS

Frosts were the order of the day during the spring, but despite there being 15 in total, there were only small pockets of damage throughout the region. The spring frosts, cool temperatures during flowering and the driest season in 80 years have served to keep yields low, particularly in Sauvignon Blanc.

Individual reports suggest the overall harvest was down by 15 per cent, or as much as 40 per cent in some vineyards, compared to 2014. Thankfully, we were one of the lucky vineyards, only 10% down on the previous harvest. With the lighter crop the fruit flavours in the 2015 Sauvignon Blanc are more intense and early picking before the late harvest rain has resulted in a piercing fresh line of acidity.

### TASTING NOTES

The aroma is fresh and lively, displaying grapefruit, citrus and gooseberry characters, while passionfruit and citrus notes are abundant on the palate. The wine is clean, crisp and well-balanced, with the vivid fruit flavours providing a lingering, intense finish.

### SUGGESTED FOOD MATCH

Shellfish or salmon dishes

### TECHNICAL DETAILS:

Alcohol – 13% Vol.  
pH – 3.25g/l  
TA – 7.1 g/L  
Residual Sugar – 2.5g/L