

2013

MARLBOROUGH

SAUVIGNON BLANC

How it tastes

If you like a good occasion to celebrate, (and if you're anything like us then we're pretty sure you do), look no further than this very bottle of wine. That's right, this bottle of wine marks a very special occasion worth celebrating - it's the 40th vintage of Matua Sauvignon Blanc, and it's a real doozie. Zesty, tropical, citrus fruits are complemented by those famous bitey herbaceous undertones. Crisp, fresh Marlborough acidity balances with great structure and length - a real New Zealand classic.

Now if that isn't something to celebrate, we'll bite our tongue!

Cellaring

At fridge temperature, for about 45 minutes.

How we made it

This vintage was every winemaker's dream; fast and furious and fruit across all subregions ripened within days of each other, producing gutsy, outstanding fruit. A mix of fruit from the Awatere and Wairau Valleys were selected for harvesting and the juice separated from the skins before pressing. This super concentrated juice was then re-blending into the free run juice. Stainless steel cool fermentation with various strains of yeast helps to enhance the pungent natural aromas we know and love in Savvy. After fermentation the wine was left to sit on lees, underwent final blending made its way into the bottle and our 40th edition Sauvignon Blanc was born!

Technical stuff

PH	3.3	Grapes from:	All Marlborough
RESIDUAL SUGAR	3.5 grams per litre	Variety:	100% Sauvignon Blanc
Acidity	7.8 grams per litre	Alcohol:	13%



MATUA

MADE WITH REAL NEW ZEALAND



R\$ 95,90

Prova na Interfood Road Show, Curitiba 19/03/2014.