

SINGLE ESTATE SAUVIGNON BLANC 2017



Sourced from across our Estate in Marlborough's Wairau Valley, Ara Single Estate are intensely flavoured wines that amplify the remarkable valley story. These consistent, flavoursome wines tell the tale of making Ara wines on the edge of the world.

TASTING NOTES

This aromatic Sauvignon Blanc shows classic Wairau Valley blackcurrant on the nose, backed up with citrus blossom and hints of wild herbs. The palate is beautifully fresh, with lively acidity and grapefruit flavours. Tropical fruit flavours give a natural sweetness to the wine, which finishes crisp, refreshing and dry.

HARVEST

Grapes were harvested with a range of maturity to contribute a broad flavour spectrum. Following harvest the wine was cold settled then clear racked.

WINEMAKING

Juice was fermented at moderate temperatures (14-16C) using a combination of classic Sauvignon Blanc yeasts. This ensured distinct varietal definition and fruit purity, and a textural palate. After fermentation, the wine was allowed to age in tank on light lees to further add weight and texture to the wine, before being racked, blended and filtered in preparation for bottling.

Region:	Marlborough
Dietary info:	Suitable for gluten free diets.

TECHNICAL SPECS

Alcohol content:	12.3%
TA:	7.4
pH:	3.3
Residual sugar:	3.6



FOOD MATCH

New Zealand's classic whitebait fritters.

