



Ara

SINGLE ESTATE SAUVIGNON BLANC 2016

INTRODUCTION

Made with grapes from one place, Ara single estate wine aims to deliver surprise, excitement and pure enjoyment. Fusing the time-honoured art of winemaking with fresh ideas, we amplify and refine the natural qualities of the remarkable Wairau Valley location. The result is a strikingly different Marlborough, New Zealand experience.

Single Estate is an enjoyable blend of grapes sourced from throughout the single estate vineyard. They are chosen for their ability to express flavour and deliver consistent style, flavour and balance.

HARVEST & WINEMAKING

The backbone of this Marlborough Sauvignon Blanc is lifted herbaceous aromatics, a succulent palate and mineral acid balance. The aromatics are accentuated by fruit from some of Ara's more vigorous, leafy vineyard parcels that accentuate the classical Marlborough pungency.

The grapes were harvested from early to mid-April allowing time to build their intense concentration of aroma and flavour. Early and later picks of the blend components also contributed to the contrast of herbaceous ripeness. The different parcels were fermented separately with long slow cool ferments. The wine was aged on yeast lees prior to racking, blending and fining.

TECHNICAL SPECIFICATIONS

Alcohol content (%v/v)	13
Total acidity (g/L)	7.36
pH	3.39
Total sugars (g/L)	3.54

TASTING NOTE

A classical expression of Marlborough but with the added complexity and texture that you can expect from Ara. This Sauvignon Blanc delivers herbaceous boxwood characters, beautifully offset by a refined dry finish.

Enjoy it with shellfish, Mexican food or Thai fish cakes.



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**ONE PLACE.
PURE ENJOYMENT.**

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