

Select Blocks Organic Sauvignon Blanc 2019

Ara Select Blocks are crafted from wine parcels carefully selected from blocks throughout our vineyards in the Wairau Valley. Careful winemaking creates organic wines balancing Marlborough's renowned exuberance and expression with elegance and refinement. Proof life on the edge can create pure brilliance.

Harvest

Organic fruit comes from our Dillon's Point Vineyard, which is certified organic - as well as from a couple of certified organic growers in the Wairau Valley.

Winemaking

Immediately following harvest the juice was cold settled and racked before fermentation at moderate temperatures of between 14 - 16C. A combination of classic Sauvignon Blanc yeasts were hand selected by the winemaking team to add texture and weight to the palate. After fermentation the wine aged in tank on light lees before racking, blending and filtering.

Tasting Note

This aromatic organic 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 crispness and grapefruit flavours. Tropical fruit flavours give a natural sweetness to the wine, which finishes crisp, refreshing and dry.

Technical Specs

Winemaker: Duncan Souler

Alcohol content: 12.9%

TA: 6.74

pH: 3.45

Residual sugar: 3.6g/L

Region: Marlborough

Dietary info: Suitable for gluten free diets

Food Match

This Organic Sauvignon Blanc is enjoyed best alongside New Zealand's classic whitebait fritters.

