



Villa Maria

Villa Maria Private Bin Sauvignon Blanc 2022 is a vibrant and expressive wine that captures the quintessential character of Marlborough, New Zealand's iconic wine region.



Private Bin Sauvignon Blanc 2022

Marlborough, New Zealand

Region and Vineyards

The wine is sourced from select vineyards across the **Marlborough region**, including the cool-climate **Awatere Valley** and the warmer **Wairau Valley**.

The **Awatere Valley**, known for its breezy, maritime climate, imparts distinctive herbal notes such as **lemongrass**, **fresh herbs**, and even **jalapeño peppers**. The **Wairau Valley**, with its sunnier and warmer conditions, produces ripe citrus and lush **tropical fruit flavors** like passionfruit and gooseberry. Together, these subregions form a dynamic duo that defines the complexity and intensity of this Sauvignon Blanc.

Winemaking

The 2022 vintage reflects **Villa Maria's commitment to quality and consistency**, with grapes harvested at optimal ripeness to ensure vibrant flavor profiles. A focus on **cool fermentation techniques** preserves the wine's aromatic intensity, while the careful handling of the fruit ensures a pristine, fresh character.

Fermentation occurred in stainless steel tanks to highlight the varietal purity of **Sauvignon Blanc**. No oak aging was used, emphasizing the youthful and vibrant essence of this wine. The wine's technical balance is enhanced by its **pH of 3.3** and **acidity of 8 g/L**, ensuring a crisp and lively palate.

Tasting Notes

- **Color:** Pale straw with green highlights.
- **Aroma:** Bursting with bright aromatics of **gooseberry**, **passionfruit**, **lemongrass**, and **jalapeño peppers**, layered with fresh citrus and herbal nuances.
- **Palate:** A lively and zesty expression, showcasing **ripe citrus fruits**, **tropical flavors**, and a refreshing, herbaceous finish. The acidity is vibrant yet balanced, creating a clean and invigorating mouthfeel.

Alcohol :12,50 %

Composition: 100% Sauvignon
Blanc



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Did you know?

Villa Maria was established in **1961** and has become one of New Zealand's most awarded wineries, leading the way in sustainable winemaking. Their Private Bin series reflects the approachable and high-quality ethos of the brand, making it a staple in the Marlborough Sauvignon Blanc category.

Wine Pairing Ideas

- **Thai green curry with coconut and lemongrass:** The wine's herbaceous and citrus elements complement the curry's fresh flavors and spice.
- **Grilled asparagus with lemon and olive oil:** The vibrant acidity cuts through the richness, while the herbal notes enhance the asparagus.
- **Ceviche with lime and coriander:** The zesty citrus profile pairs perfectly with the fresh, tangy flavors of ceviche.
- **Goat cheese salad with arugula and grapefruit:** The wine's bright acidity and herbal nuances balance the creaminess of the cheese and the tartness of the grapefruit.



Robert Parker (RP) : 87 Points (2020)

Villa's 2020 Private Bin Sauvignon Blanc strikes a careful balance between leafy, herbal and even gently vegetal characters and tropical fruit. Hints of snow peas accent passion fruit on the nose, while the medium-bodied palate is streamlined and refreshing, ending on notes of cut grass, fresh citrus and tinned pineapple. It's a solid effort, especially as an entry-level offering.



James Suckling (JS) : 90 Points (2019)

A very succulent, fresh and rich style that has sweet, passion-fruit and mango flavors in fresh, soft mode.



Decanter (DCT) : 90 Points (2018)

Cut grass, red capsicum, passion fruit and lime cordial aromas and flavors supported a lovely round and creamy texture.

