

SINGLE VINEYARD SAUVIGNON BLANC 2017



Ara (pronounced are-ah) defines our philosophy. It is Māori for pathway or track and captures our journey and connection with our Marlborough home, our relationship with New Zealand's environment and our adventurous spirit. Our winemaking and viticulture teams create intensely flavoured wines that amplify Marlborough's remarkable natural story. These strikingly different, complex wines illustrate our 'Ara' or path on the edge of the world.

TASTING NOTES

This Marlborough Sauvignon Blanc shows characters of passionfruit and grapefruit with a zesty herbaceous flavour, offset by a refined dry finish.

HARVEST

The backbone of Marlborough Sauvignon Blanc is composed of lifted aromatics of grapefruit and herbaceous notes, with restrained mineral and stonefruit characters. The aromatics are accentuated by fruit from some of Ara's more vigorous, leafy vineyard parcels that show the classical Marlborough pungency. The grapes were harvested in a tight picking window over a week from 31st March to 7th April.

WINEMAKING

Individual picks were fermented separately using aromatic yeast strains. After fermentation the wine was racked off heavy lees then held cool in tank for five months until blending and fining in October and bottling in December.

Winemaker:	Nikolai St George
Region:	Marlborough
Dietary info:	Suitable for gluten free diets.

TECHNICAL SPECS

Alcohol content:	12.5%
TA:	7.35
pH:	3.33
Residual sugar:	3.6

