

Ara



MARLBOROUGH
New Zealand

Resolute

SAUVIGNON BLANC 2017

Ara Resolute is crafted from a few hand-selected rows in select vineyards from the Awatere Valley & Wairau Valley. The fruit benefits from extended oak aging to create Resolute Sauvignon Blanc, our purest expression of place.

AROMA AND PALATE

The 2017 vintage was marked by vines and fruit in excellent condition with great weather so picking decisions were made based solely on fruit quality. The vineyards selected combine to showcase the intensity and depth of character of Marlborough Sauvignon Blanc. The use of a combination of stainless steel and oak fermentation adds extra dimensions and depth to this wine and further shows the versatility of Sauvignon Blanc. This wine is rich, with freshly sliced tropical fruits, crushed nettle and dried sage. Enjoy this intriguing wine now or cellar for up to five years.

HARVEST & VINIFICATION

2017 was cooler than average and relatively windy so promoted more herbal notes and a more elegant style. The fruit we source for this label all comes of vines which are moderate to low cropping. The majority of the fruit was selectively harvested and a small parcel was hand harvested then fermented in oak barrels to help build complexity and texture. The balance was fermented in stainless steel tanks at relatively cool temperatures using selected aromatic yeast. The final blend has just under 10% barrel fermented component from large format German oak fuder barrels and small French oak barriques.

TECHNICAL SPECS

Winemaker:	Duncan Souler
Alcohol content:	12.5%
TA:	7.07
pH:	3.4
Residual sugar:	2.95g/L
Region:	Marlborough
Sub Region:	Wairau & Awatere Valley



ARAWINES.CO.NZ



THE NEXT GENERATION OF WINE EXPLORATION