



MARLBOROUGH WINE
LIMITED



RATA SAUVIGNON BLANC NV

VARIETY	100% Sauvignon Blanc
ALCOHOL	8.5%
PH	3.25
TA	7.0g/L
RESIDUAL SUGAR	5.5g/L

LOCATION

Awatere, Wairau and Omaka Valleys

TASTING NOTES

Carefully selected Marlborough Sauvignon Blanc grapes from our Toi Toi vineyards are used to make the very special 'lighter in alcohol' Rata Sauvignon Blanc. This is a wine of great vibrancy and classically true to the Marlborough region. A swirl of the glass produces sparkling hues of pale straw and sublime Sauvignon Blanc aromas of gooseberry, citrus and hints of passionfruit. The palate is fruit driven with lovely herbal, citrus and tropical flavours producing a long clean finish, which is fresh and crisp.

FOOD MATCHING

Get those friends over for a Sunday seafood antipasto! Prawns baked in tomato and feta, salt and pepper squid and hot smoked salmon with a tasty caper and shallot dressing. A plate of crusty bread straight from the oven with some fruity olive oil for dipping. The perfect match .. delish!

Viticulture and Winemaking

Sauvignon Blanc fruit is harvested in great condition from the Omaka, Awatere and Wairau Valleys of Marlborough. The grapes are machine harvested in the cool of the early morning to preserve their flavour then destemmed, crushed and lightly pressed with minimal skin contact. The clear juice is then fermented at low temperatures in stainless steel tanks with selected yeast strains to preserve the inherent fruit flavours.

Following fermentation, the wine is left on light lees to enhance texture and complexity for 2 months before final blending. Gentle micro-filtration is then used to lower the alcohol and the wine is then prepared for bottling. A classic, Marlborough Sauvignon Blanc, but lighter in alcohol so you can enjoy that extra glass! Cheers.

