



ONE ESTATE SAUVIGNON BRUT

INTRODUCTION

Made with grapes from one place, wines from the ARA single estate aim to deliver more surprise, more excitement and more enjoyment. Fusing the time-honoured art of winemaking with fresh ideas, we amplify and refine the natural qualities of our remarkable Wairau Valley location. The result is a strikingly different Marlborough, New Zealand experience.

The ARA winemaking and viticulture philosophy creates a sauvignon blanc that provides an excellent base for Sparkling wine. Our unique terroir provides structure and palate weight that provides harmony with the zest and sweetness of this sparkling wine.

HARVEST & WINEMAKING

The backbone of Marlborough Sauvignon Blanc is composed of fruit with restrained mineral and stonefruit characters typical of close planted, low yielding vines at ARA. The aromatics are accentuated by fruit from some of Ara's more vigorous, leafy vineyard parcels that show the classical Marlborough pungency. The grape harvest normally takes place from mid March through to the later half of April. Early and later picks of the blend components also contributed to the contrast of herbaceous ripeness. The different parcels were fermented separately with long slow cool ferments of approximately 20 days. The wine was aged on yeast lees for about 4 months prior to the addition of a touch of effervescence.

TASTING NOTE

This wine is from our single estate in Marlborough New Zealand and is sustainably grown and crafted. Displays fresh fruit aromas, balanced by the zest of a Sauvignon Blanc sparkle.

Perfect for any formal or relaxed occasion.

// ENJOY RESPONSIBLY //



ONE
PLACE.
PURE
ENJOYMENT.

TECHNICAL SPECIFICATIONS

Sauvignon Blanc	100%
Alcohol content (%v/v)	13.0
Total sugars (g/L)	12.0