



SINGLE ESTATE SAUVIGNON BLANC 2015

INTRODUCTION

Made with grapes from one place, Ara single estate wine aims 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 the remarkable Wairau Valley location. The result is a strikingly different Marlborough, New Zealand experience.

Single Estate wines are a fusion of grapes sourced from all areas of the single estate vineyard and considered its' most complete expression, year on year delivering true consistency in terms of style, flavour and balance.

HARVEST & WINEMAKING

The backbone of Marlborough Sauvignon Blanc is composed of lifted aromatics of grapefruit, 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 was early in the first two weeks of March over a long slow ripening season which assisted the intense concentration of flavours. 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. The wine was aged on yeast lees prior to racking, blending and fining.

TECHNICAL SPECIFICATIONS

Alcohol content (%v/v)	13
Titrateable acidity (as Tartic Acid) (g/L)	6.8
pH	3.1
Total sugars (g/L)	3.5

**ONE PLACE.
PURE ENJOYMENT.**

ARAWINES.CO.NZ

Ara
SINGLE ESTATE
Marlborough, NZ

TASTING NOTE

A classical expression of Marlborough but with the added complexity and texture that you can expect from Ara.

This Sauvignon Blanc delivers lush grapefruit and gooseberry flavours, beautifully offset by a refined dry finish. Enjoy it with shellfish, Mexican food or Thai fish cakes.



// ENJOY ARA RESPONSIBLY //