

MATUA SUMMIT

SAUVIGNON BLANC 2017

Inspired by New Zealand's towering South Island Alps, Matua founders Bill and Ross Spence set out to scale the greatest heights of winemaking. From humble beginnings in 1969, their courage and vision to climb to the top saw them produce New Zealand's very first Sauvignon Blanc, changing how the world viewed New Zealand wine forever.

WINEMAKING

Sourced from high performing vineyards, predominantly across the Wairau Valley, an area synonymous with premium New Zealand Sauvignon Blanc. Fruit was picked at its peak and blended for optimal quality and taste – resulting in wines with exemplary texture and structure. This wine is crafted only during pinnacle vintages in accordance with Sustainable Winegrowing New Zealand.

HOW IT TASTES

This classic Marlborough Sauvignon Blanc is deliciously pure, bursting with citrus notes with a hint of grapefruit and basil. The palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of nettle and green melon. So refreshing, you'll be left wanting more.

CELLARING

Drink now through 2019, always at fridge temperature.

HOW WE DRINK IT

With good company and great food – perfect for serving at your next dinner party.

TECHNICAL STUFF

pH: 3.18

Grapes from: Marlborough

Residual sugar: 4.8 g/l

Variety: Sauvignon Blanc

Acidity: 7.5 g/l

Alcohol: 13.0%



MATUA
INGENUOUSLY FRESH

— NEW ZEALAND —

