

# MARLBOROUGH VIDAL RESERVE SAUVIGNON BLANC 2024

## VINEYARD

Sourced from premium vineyards in the Awatere and Wairau Valleys, these sites show a range of soil types, from alluvial over a papa to silt and gravel with river stones. Attention to vine and soil health have contributed to optimum flavour and fruit condition.

This classic Marlborough Sauvignon Blanc has produced a wine with great purity, concentration and definition.

## WINEMAKING DETAIL

VARIETY: Sauvignon Blanc

TOTAL ACIDITY: 7.7g/l      RESIDUAL SUGAR: 4.18g/l

ALCOHOL: 12.5%      PH: 3.13


Our Sauvignon Blanc winemaking philosophy at Vidal Estate is to produce wines that reflect where they are from and the season they were grown in, in a style that is balanced, defined and flavoursome.

Juice from gently pressed grapes was cool fermented to retain purity, flavour and aromatics. Lees ageing prior to bottling has developed mid-palate weight and texture adding to the wine's intense fruit characters.

## TASTING NOTE

Intense aromas of passionfruit, guava and freshly cut herbs lead into a flavourful, juicy palate driven by zesty acidity. A classic Marlborough Sauvignon Blanc that is fresh, pure and persistent, reflecting the growing season and our premium vineyard sites.

**FOOD MATCHES:** This wine pairs well with fish, shellfish and salads.

EST.  1905  
ANTHONY JOSEPH  
**VIDAL**  
of HAWKES BAY

