



VILLA MARIA NEW ZEALAND



MARLBOROUGH

Private Bin Sauvignon Blanc Lighter 2026

Winemakers Comment

Lighter in alcohol, but certainly not in flavour. This vibrant Sauvignon Blanc showcases classic regional characters, with passionfruit and lime zest leaping from the glass alongside hints of fresh herbs and elderflower. The palate is light, refreshing, and beautifully balanced, with juicy acidity driving a crisp, lively finish.

Serving Suggestion

The perfect pairing with fresh summer salads and light seafood dishes.

Season & Viticulture

The 2026 vintage got off to a quick start, with warm, dry spring conditions delivering an early and even flowering. The pace continued through to the middle of January, when several rainfall events replenished soil moisture levels, setting the vines up for slow, even ripening as the weather settled into Marlborough's classic pattern of warm, dry days and cool nights.

Winemaking

Select vineyard blocks are carefully chosen for their naturally balanced acidity and strong flavour development at lower sugar levels, helping to achieve lower alcohol while retaining intensity and character. Cool, controlled fermentation with selected yeast strains enhances and protects the wine's vibrant aromatics. The wine is bottled in its youth to capture freshness and preserve its lively fruit expression.

Technical details

VARIETIES: Sauvignon Blanc

ALCOHOL: 8.5%

TOTAL ACIDITY: 7.85g/l

PH: 3.35

RESIDUAL SUGAR: 6.4g/l