



VILLA MARIA

NEW ZEALAND



MARLBOROUGH

Private Bin Sauvignon Blanc 2026

Winemakers Comment

Villa Maria Private Bin Sauvignon Blanc combines the best of both sub-regions for a consistently classic Marlborough style. Initially, the cool climate Awatere aromas jump out of the glass, displaying lime, lemongrass, and fresh herbs. In contrast, the warmer Wairau Valley vineyards produce heady aromatics reminiscent of Passionfruit and ripe tropical fruit flavours. The wine is pure and focused, with a lip-smacking acidity that leads to a long and lingering finish.

Serving Suggestion

A perfect aperitif wine, serve chilled on warm summer days. Fresh herbal flavours match well with most salads, whereas the riper tropical flavours match well with any fish or chicken recipes.

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

Once at optimal ripeness, the grapes are harvested and gently pressed. The clear juice is fermented at cool temperatures using select yeast strains to promote bright aromas and crisp flavour. The individual components are precisely blended before finishing, ready to bottle in its youth to capture freshness.

Technical details

VARIETIES: Sauvignon Blanc

ALCOHOL: 12.0%

TOTAL ACIDITY: 7.9g/l

PH: 3.16

RESIDUAL SUGAR: 3.7g/l