

PATHWAY SAUVIGNON BLANC 2018

Ara is Māori for pathway and it defines the journey we're on creating flavour-filled Marlborough wines. Ara Pathway wines come from our Marlborough vineyards delivering style and capturing the essence of the region in every bottle.

TASTING NOTE

The 2018 Pathway Sauvignon Blanc is a classic expression of Marlborough from Ara. A vibrant and elegant Sauvignon Blanc, with layers of citrus and tropical fruit leading to a clean and refreshing finish.

HARVEST

The backbone of Ara Pathway Sauvignon Blanc is composed of fruit with intensely concentrated aromatics and subtle minerality, typical of our Wairau Valley vineyards. The grape harvest was fast and furious after a warm summer, with vintage starting in late March and finishing within the first two weeks of April.

HOW WE MAKE IT

Flavour development was early, and sugar accumulation in the berries slower than average. This gave rise to bright pungent aromas and flavours, matched by elegance and refreshing acidity. The different parcels were fermented separately with long slow cool ferments of approximately 14 days.

TECHNICAL SPECS

Winemaker:	Nikolai St George.
Alcohol content:	13%
TA:	7.37
pH:	3.45
Residual sugar:	3.6
Region:	Marlborough.
Dietary info:	Suitable for gluten free diets.

FOOD MATCH

Seasonal seafood salad of prawns, scallops or shrimps.





