

# ponga



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## PRODUCER PROFILE

Region: Marlborough  
Country: New Zealand

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## Sauvignon Blanc 2015

### WINE DESCRIPTION

For the casual wine drinker who seeks adventure, excitement, and knowledge through wine, Ponga is a bold, expressive New Zealand Sauvignon Blanc that shines through in category of traditional brand concepts, acting as a beacon for adventure, much like glowing underside of the Ponga fern used by natives to guide their path through this country's mystical wilderness. Unlike other New Zealand Sauvignon Blanc brands that are either traditional estates or generic brand concepts, Ponga offers a unique path to discovery of New Zealand's wild side.

### TASTING NOTES

Pale straw in appearance with brilliant clarity. Vibrant aromas of ripe citrus and tropical fruits on the nose lead into a refreshing palate full of white peach and grapefruit. The crisp and clean aromas are accented with chalky, mineral tones. A vibrant wine with great acid backbone and a deliciously satisfying finish.

### FOOD PAIRING

Enjoy with a wide variety of seafood, especially Pacific oysters on the half-shell, or simply as a brilliant aperitif.

### VINEYARD & PRODUCTION INFO

Soil composition:	Gravel and Clay-Loam
Training method:	VSP
First vintage of this wine:	2008

### WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 - 20 days
Maceration technique:	Cold Soak Maceration
Type of aging container:	Stainless steel tanks