



PRODUCER PROFILE

Region: Marlborough
Country: New Zealand

Sauvignon Blanc 2016

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.

WINE PRODUCTION

The grapes are picked cool and pressed after a short period of skin contact. Fermentation takes place in stainless steel vessels at 13° Celcius to 17° Celcius to target fresh and fruit forward flavours. There is no malolactic fermentation and the wine bottled early to retain its primary characteristics.

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, Stony, Clay-Loam, and Silty-Loam
Training method:	VSP
Vines/acre:	5,500
First vintage of this wine:	2008
Bottles produced of this wine:	300,000
Sustainability certification:	Sustainable Winegrowing New Zealand

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-25 days
Fermentation temperature:	55-62 °F
Maceration technique:	Cold Soak Maceration
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 - 6 Months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.2
Residual sugar:	3.9 g/L
Acidity:	6.5 g/L
Dry extract:	22.6 g/L