



PATHWAY SAUVIGNON BLANC 2016

INTRODUCTION

Ara defines our philosophy. It is Māori for pathway and captures our journey and connection with our Marlborough home.

Sitting on the edge of the world Marlborough's extreme climate can present challenges. However, our winemaking and viticulture teams embrace challenge – and use it to create intensely flavoured wines that illustrate our 'Ara' or path on the edge of the world. Ara 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.

Code: N/A – \$160

HARVEST & WINEMAKING

In Marlborough, whilst it was a dry 2015 winter, with high enough irrigation reserves, the soil moisture was high enough to maintain exceptionally healthy vines. Early December, the average air temperature increased which resulted in a particularly successful flowering period. Rain events in January and February ensured that fruit set and berry development conditions were ideal. With increased temperatures from February onwards, it was the perfect sought-after ripening environment that favours flavour development, while retaining acidity with the cooler nights.

Harvest date range 22nd March to 27th April.

The fruit was destemmed, gently pressed then floated to remove solids. The juice was inoculated with a range of selected aromatic yeast strains. Fermentation took approximately three weeks in tank at 12 to 16°C

TECHNICAL SPECIFICATIONS

| | |
|--|------|
| Alcohol content (%v/v) | 12.5 |
| Titrateable acidity (as Tartic Acid) (g/L) | 7.3 |
| pH | 3.32 |
| Total sugars (g/L) | 3.1 |

TASTING NOTE

The 2016 Pathway Sauvignon Blanc is a classic expression of Marlborough from Ara. Fully flavoured Sauvignon Blanc with generously flavoured tropical fruit, freshly cut apple and notes of crushed mint.



Ara
Pathway



Sauvignon
Single Estate
New Zealand

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PLACE.
PURE
ENJOYMENT.

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