

**Ara**  
PURE NEW ZEALAND

# Resolute

## ORGANIC SAUVIGNON BLANC TWENTY 21

**Ara wines are crafted on the edge of the earth; the essence of Pure Marlborough.**

**Our organic, vegan friendly Resolute Sauvignon Blanc balances Marlborough's rugged exuberance and fruit expression with elegance and refinement.**

A shining example of Marlborough Sauvignon Blanc versatility, this wine showcases the varietal's depth and character. As soon as you open the bottle you're struck by rich, complex aromas of ruby grapefruit, elderflower, lychee and lemon thyme. The palate gives over to refreshing citrus and passionfruit notes with a hint of hazelnut. Beautifully integrated acidity makes for a long, lean, crisp finish.

Chief Winemaker: Jeremy Tod

### **Terroir**

We use meticulous hands-on viticultural techniques to ensure our premium fruit produces highly concentrated flavours. We select only the best organic parcels from selected rows in our organically-certified single vineyard in the lower Wairau Valley - sought after for its stony soils and sea breezes. Our premium fruit is carefully collected through a combination of harvesting techniques. Hand harvested fruit contributes purity and acidity, with machine harvesting allowing some skin contact texture and classic tropical notes associated with the lower Wairau Valley.

### **Harvest**

Weather conditions across the growing season had a significant effect on the region's fruit set, creating a high number of small berries in the bunches. This lower yield was offset by concentrated aromas and expressive flavours in the grapes. The summer ripening period was slightly cooler and drier than normal, with a few cooler evenings during the lead into harvest helping acidity and fresh, vibrant flavours. A long slow ripening period allowed our winemakers to block pick grapes as they reached optimal ripeness, without any inclement weather pressure.

### **Winemaking**

The two fruit parcels picked from our organic vineyard were treated separately. The first parcel was gently whole bunch pressed to minimize phenolic pick up and fermented in stainless steel at relatively cool temperatures to emphasise purity and aromatics. The second parcel was fermented and matured on lees in seasoned German oak Fuder barrels; this oak frames the fruit and adds weight to the palate, with warmer ferment temperatures bringing texture and complexity to the wine. We carefully select yeast so it magnifies classic Marlborough character and lets the wine speak for itself. The wine was racked, blended, stabilised prior to bottling.

### **Technical Specs**

Alc/Vol 12.9% ~ TA 6.55 ~ pH 3.35 ~ RS 2 g/L

### **Food match**

Pair with a creamy vegan lemon asparagus pasta.

