

Ara
PURE MARLBOROUGH

Resolute

ORGANIC SAUVIGNON BLANC
TWENTY 19

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

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

This organic Sauvignon Blanc is all about texture, and complex notes of rich tropical fruit, candied pineapple, and savoury spice.

Chief Winemaker: Duncan Souler

Terroir

We use meticulous hands-on viticultural techniques to ensure our premium fruit produces highly concentrated flavours. We select the only the best organic parcels from a 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.

Winemaking

Then, the expertise of our winemakers allows the wine to speak for itself, with wild fermentation and just a hint of German oak. Ferment occurs in both 1000L and 300L barrels before the wine matures for 16 months.

Technical specs

Alc 13.5% ~ TA 6.24 ~ pH 3.42 ~ RS <1 g/L

Food match

Seafood such as freshly shucked oysters or prawns with a squeeze of fresh lemon.



Vegan Wine