



**MIDALIDARE
NEW ZEALAND**

Midalidare New
Zealand
Marlborough
Sauvignon
Blanc



Chemical Analysis:
Alcohol content: 12.5% vol.
Total acidity: 7.8 g/l
Residual sugar: 3.12 g/l

The story of Midalidare is a story of action that turns dreams into reality. Our dream took us to the other side of the world, to a magical place with wonderful nature and exceptional wines – New Zealand. We wanted to try something different and challenging, to improve our skills, to gain new knowledge. Thus, the idea of creating wine abroad was born.

Introducing Midalidare New Zealand Marlborough Sauvignon Blanc: a wine created by the Midalidare winemaking team from grapes grown and vinified in Marlborough.

Appellation and origin: Single Vineyard white wine Sauvignon Blanc “Midalidare New Zealand” from Marlborough, Waihopai, [Craiglochart](#) vineyard.

Grape variety: 100% [Sauvignon Blanc](#) from Craiglochart.

Terroir: Craiglochart vineyard is situated along the glacial Waihopai River. The unique microclimate, a result of the river influence and surroundings of relatively high hills with 8-10% slope, the altitude, the incredible temperatures amplitudes, and the specific profile of the soils are the components of an outstanding terroir for Sauvignon Blanc and its expressive characteristics. The vines are planted on a terrace plateau along the river. The soils are of volcanic origin, sandy, medium to highly stony and highly permeable. Although a prerequisite for spring frosts, the extreme temperature amplitudes ensure optimal grapes acidity.

Viticulture: The Sauvignon Blanc vines are at an average age of 15 years. The clone MS (Mass Selection) is unique, it is grown solely on the territory of New Zealand. The climate is relatively dry, and irrigation water from the Waihopai river is used when necessary. The forming is single vertical shoot positioning (VSP or single guyot). The yield is controlled and reduced to 15 tone/ha. Regulation of production, e.g., green pruning is made when the height of the shoots is 15-20 cm. An innovative viticultural practice is placing gravels from the river around the roots of the vines which help to balance temperature all year round.

Harvest: The harvest for Midalidare New Zealand Marlborough Sauvignon Blanc takes place in the early mornings, in the beginning of April, on April 7th for vintage 2023. The grapes are machine-picked and are triple sorted through Opti-Grape system.

Winemaking notes: The finest selection of Sauvignon Blanc grapes is sent for gentle pressing. A cold soak takes place in order to allow aromas from the skin to penetrate the grape juice. The grapes are then strained and delicately pressed into stainless steel vats. Clarification for a few days preceded the yeasts introduction and slow fermentation at controlled temperature. Upon finishing the fermentation, the wine is cooled and kept on the lees. Filtration, clarification, and bottling complete the winemaking process.

Tasting notes: [Midalidare New Zealand Marlborough Sauvignon Blanc](#) is rich with lime zest, blackcurrant and seabreeze aromas. The citrus and passion fruit flavors are balanced by a salty freshness providing textural crunch and a deliciously long finish.

Serving suggestions: Midalidare New Zealand Marlborough Sauvignon Blanc is excellent as an aperitif or paired with poultry, fish, seafood, vegetables, spicy food. Serve at 6-10°C in [B Sauvignon Blanc glass](#) (tall stem, slender bowl, narrow rim) or regular White wine glass.

Storage and maturity: Store at cool and dark place, at temperature 14-18°C. Mature; keep up to two years.