

Totara

Sauvignon Blanc

100% Sauvignon Blanc

Totara is a joint-venture between Opici Wines and Spirits and Joval Family Wines of Marlborough, New Zealand. Our two companies came together in order to create award-winning wines with unsurpassed quality, packaging, and value for the US market. Alan Peters-Oswald, formerly at Cloudy Bay Vineyards, was brought on board as winemaker to lend his genius. In New Zealand, the Totara tree is a celebrated and revered part of the country's history. Indigenous Maori tribes would use the giant trees to build dwellings, boats, tools, and weapons. A Totara tree can grow to over 100 feet, and live for 1,000 years.

Tasting Notes:

Bright yellow in the glass, with hints of green at the core. This wine is punchy and aromatic on the nose showing notes of lemon, passion fruit and honey dew melon. Refreshingly lively on the palate, you will discover a core of rich citrus, stone fruit and a mouth-watering minerality. Drinks wonderfully for 2-3 years from vintage. Pairs with all seafood dishes, salads, goat cheese, and spicy Thai or Indian Food.

Vineyards:

Region:	Wairau Valley, Marlborough, New Zealand
Vineyard Source:	Primarily estate-owned.
Average Vine Age:	10-15 years
Training Method:	Vertical Shoot Positioning
Planting Density:	2,222 vines/hectare
Soil Composition:	Silty loam over free draining alluvial soil and some clay
Elevation:	25-150 meters
Exposure:	Mixture of valleys, plateaus, and Northern
Practices:	Sustainable farming techniques, no use of harmful chemicals or pesticides

Winemaking:

Harvest:	Gently machine harvested from late-March to mid-April during the cooler night and morning hours.
Fermentation:	After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with natural yeasts for 72 hours. Fermentation temperature ranges from 50-55 degrees to preserve the natural acidity of Sauvignon Blanc, as well as the delicate aromatic compounds. 99% of the wine remains for 3 months on the fine lees in tank, to develop texture and complexity. 1% of the final blend actually spends the same 3 months in 500L French oak barrels, adding further dimension. 2-3 months bottle aging follows before release.

Technical Data:

Alcohol:	13%
pH:	3.28
Acidity:	6.9 grams/liter
Residual Sugar:	2.0 grams/liter



OPICI WINES & SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



FACT SHEET