

# Nepetta

SAUVIGNON  
BLANC FUMÉ

LIMITED EDITION

MARATHASA  
WINES

**Style:**  
Dry White Wine

**Grapes:**  
100% Sauvignon Blanc

**Region/Appellation:**  
PGI Nicosia (Troodos  
highlands, Marathasa  
valley)

**Production volume:**  
564 btl

**Alcohol:**  
11.5% abv

**pH:**  
3.1

**Acidity:**  
7.1

**Residual Sugar:**  
0.6

## Nepetta 2024

### Tasting Notes

Beautifully layered with blossom, red apple, lemon zest, white nectarine and papaya. Fermentation and gentle maturation for six months in the finest French oak barriques adds a generous mouthfeel and complexity with refined and integrated flavours of vanilla, sweet spice and cedar. A beautifully textured and generous fumé-style wine.

**Food pairing:** creamy pastas, chicken, octopus

**Body:** Medium

### Vineyard

The grapes for our fumé-style Sauvignon Blanc are sourced from steep-sided vineyards over 1100m above sea level in the Troodos mountains. The exceptional terroir of sandy-loam, diabase stone and the north and west-facing aspect allow the grapes to develop and ripen slowly, building complex aromatic flavour.

**Altitude:** 970m - 1050m

**Exposure:** N

**Soil:** Diabase

**Texture:** Sandy loam

### Winemaking

Barrel fermentation is followed by six months in carefully selected French oak barriques creating a beautifully textured and vibrant fumé-style wine.

**MLF:** Yes

**Fermentation temperature:** 16°C

### Vintage

Very low rainfall over winter including record lows in February and March. Temperatures from February to April were warm, with record-breaking temperatures in June. July and August were also warm, resulting in an early harvest with low yields.

*The Sauvignon Blanc harvest began on 26 July 2024*



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