



Grapes
100% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
12.5%

Residual Sugar
2.94 g/l

pH
3.34

Total Acidity
7.78 g/l

Tasting Guide



Tasting note printed
29/08/2025

Sauvignon Blanc 2023 6x75cl

Winemaker Notes

This is an intensely aromatic wine in a classic Marlborough style. True to its origins its flavours are a medley of ripe tropical fruits and notes of citrus and fresh herbs. It is dry and medium bodied with a crisp refreshing finish.

Vineyard

Stony vineyard sites in the Wairau Valley (40%) and further south in the cooler Awatere Valley were selected for this wine. The Wairau Valley fruit provides the blended wine with structure and tropical fruit notes while the Awatere Vineyard offers acidity and pungent notes of nettle, pea pods and gooseberry. The vineyards are all carefully managed and crop thinned in the pursuit of quality fruit.

Winemaking

The individual vineyard parcels were harvested and transported to the winery for immediate pressing to capture the freshness of the fruit. Fermentation was conducted at cool temperatures utilising selected yeast strains. At the completion of fermentation, the finished wines were left on lees and stirred to gain richness and complexity before blending and bottling.

Vintage

Despite early season weather concerns, Marlborough has had a superb vintage across all varieties with superb quality and yields being above the long-term average. The fruit remained clean with vibrant flavours and the resulting wines are looking outstanding. With high soil moisture levels leading into the season from heavy winter rain events, the vines got off to a good start with strong canopy growth setting up a strong 'solar panel' to ripen the crop. Temperatures hovered just over the long-term average; cool enough to extend the growing season and develop great depth of flavour and bright natural acidity in the fruit. With more elongated, looser grape bunches, there was very little berry squeeze, which coupled with dry weather from veraison through to harvest, resulted in low disease pressure. Given the fantastic 2023 growing season in the Awatere, the resulting wine is a rich, full flavoured and dry in style.

Food match

This dry wine is a perfect match for seafood and many Asian inspired dishes

