



Grapes  
100% Sauvignon Blanc

Region/Appellation  
Marlborough

Alcohol by volume  
12.5%

Residual Sugar  
3.8 g/l

pH  
3.18

Total Acidity  
8.4 g/l



Tasting note printed  
13/07/2025

# Sauvignon Blanc 2024 6x75cl

## Winemaker Notes

This is a very aromatic and intensely flavoured Sauvignon Blanc true to its Marlborough origins. Given the fantastic 2024 growing season, the wine is a heavy blend of passionfruit and punchy green notes of snow pea and fresh herbs. It is a rich and full-flavoured style with a crisp dry finish which provides freshness and length to the palate.

## Vineyard

Vineyards located in the cooler Awatere Valley were utilised for this wine. The vineyards are planted on a mix of free draining gravel and clay soils which provide both elegance and structure to the blended wine.

## Winemaking

The individual parcels were harvested and transported to the winery for immediate processing to capture the freshness of the fruit. Fermentation was conducted at cool temperatures utilising selected yeast strains. Once blended, the wine was gently fined and filtered before bottling.

## Vintage

This was a very good Marlborough harvest with moderate yields producing intensely flavoured grapes resulting in wines with punchy aromatics and richly textured palates.

## Food match

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

