

Grapes
100% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
12.5%

Residual Sugar
3.4 g/l

pH
3.3

Total Acidity
7.7 g/l

Drinking Window
2025 - 2027

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed
04/07/2025

Cellar Selection Sauvignon Blanc 2023 6x75cl

Winemaker Notes

Capturing the essence of Marlborough, this Cellar Selection Sauvignon Blanc is a blend of selective vineyards from both the Wairau and Awatere Valleys. Pungent herbal aromas lead into a juicy palate bursting with zesty grapefruit and rock-melon, with a round weighty finish.

Vineyard

Vineyard blocks from the warmer Wairau Valley are chosen to express concentrated riper tropical Sauvignon Blanc notes, whereas the cooler windier Awatere Valley takes longer to ripen producing dominant herbal and bell pepper characters.

Winemaking

The Sauvignon Blanc grapes destined for this Cellar Selection wine were harvested in cool night temperatures to protect the aromatics. Clear juice is slowly fermented in stainless steel tanks using selected aromatic yeast strains. The wine is left to mature on yeast lees for a period of time to build palate weight and texture into the wine, without compromising freshness.

Vintage

Low frost pressure at bud burst and ample soil moisture from winter rains helped to deliver healthy crop levels and lush canopies to drive ripening. A cooler than average start to the growing season resulted in thick skins carrying the building blocks of what would become intense aromas and rich texture. The weather settled into a long period of warm days and cool nights, allowing for picking at optimal ripeness.

Food match

Perfect with oysters

