

Grapes
100% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
12.5%

Residual Sugar
3.5 g/l

pH
3.21

Total Acidity
7.4 g/l

Tasting Guide



Tasting note printed
16/09/2025

Cellar Selection Sauvignon Blanc 2024 6x75cl

Winemaker Notes

Showcasing the pure expression of Marlborough, Cellar Selection Sauvignon Blanc is a blend crafted from our vineyards in the key subregions of Marlborough's Awatere and Wairau valleys. The Awatere Valley vineyards bring intense aromas of lime, snow peas and fresh herbs with a backbone of zesty acidity, while the Wairau valley vineyards deliver punchy passion fruit and ripe citrus characters and rich textures.

Vineyard

Awatere and Wairau Valleys

Winemaking

Once at optimal flavour ripeness, the grapes were harvested and pressed. The juice was settled clear before being inoculated with select yeast strains to enhance the varietal expression. Fermentation was cool and controlled to capture freshness. After a time on lees to allow development of texture and weight, the wine blended before being gently fined and filtered, ready for bottling.

Vintage

Low rainfall over winter and cooler weather at flowering resulted in a reduced crop yield for the 2024 harvest. The growing season progressed with Marlborough's classic dry conditions, warm days and cool nights. The idyllic weather and low crops produced pristine grapes with concentrated flavours and fresh acidity.

Food match

Perfect with oysters

