

Grapes
96% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
12.5%

Residual Sugar
3.9 g/l

pH
3.2

Total Acidity
7.3 g/l

Tasting Guide



Tasting note printed
31/07/2025

Private Bin Sauvignon Blanc

2024 12 x Cans 12x20cl

Winemaker Notes

This wine showcases the youthful, fresh and vibrant characteristics of Marlborough. Initially, the cool climate Awatere aromas jump out of the glass, such as lemongrass, jalapeño peppers and fresh herbs. In contrast, the Wairau Valley has warmer summer months, influencing vineyards to produce a pungent Sauvignon Blanc with ripe citrus and tropical fruit flavours.

Vineyard

Vineyards range from coastal to clifftops and from stony riverbeds to deep fertile silt-clay loams, providing us with a "fruit salad" of aromas, flavours and acidities to craft this regional blend that delivery fresh and vibrant wine that truly represents memorable Sauvignon Blanc from Marlborough.

Winemaking

Cool temperatures enhance and protect aromatics and natural acidity. Selected aromatic yeasts are chosen to emphasise tropical notes from Wairau Valley and herbal notes from the Awatere Valley. Wines are bottled in their youth to capture freshness.

Vintage

Low rainfall over winter and cooler weather at flowering resulted in reduced crop yield for the 2024 harvest. The growing season progressed wit 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

Grilled seasonal vegetables

