

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
12/02/2026

Private Bin Sauvignon Blanc

2024 6x75cl

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

The fruit was crushed, pressed and settled for 48 hours before removing the press solids from the clear juice for fermentation. Both neutral and aromatic yeast strains were used to aid in intensity. Fermentation was undertaken at 12-14° C to maintain flavour and aroma retention. After a short period of resting on yeast lees post fermentation the wine was filtered and bottled to capture its vibrancy and freshness - the essence of quality Sauvignon Blanc.

Vintage

Low rainfall over winter and cooler weather at flowering resulted in 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

Grilled seasonal vegetables

