

Grapes

100% Sauvignon Blanc

Region/Appellation Marlborough

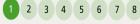
Alcohol by volume 13%

Residual Sugar $3.5 \, g/l$

рН 3.3

Total Acidity 7.9 g/l

Tasting Guide



Medium Sweet

Tasting note printed 31/12/2025

Reserve Clifford Bay Sauvignon Blanc 2024 6x75cl

Winemaker Notes

The Clifford Bay Sauvignon Blanc is a pure expression of Marlborough's Awatere Valley. Aromas of fresh snow pea, jalapeño and kafir lime reflect the cooler, windier conditions of this subregion. Lively acidity carries delicate flavours of raspberry and lemon zest to a long and persistent finish.

Vineyard

Taylors Pass vineyard has a very varies soil profile of deep stilts to free draining gravels and large river stones. These soils coupled with slightly warmer conditions produces very elegant, textural wines with characters of lemon grass, fresh raspberries and jalapeño.

Winemaking

100% stainless steel fermentation using selected aromatic and textural yeast strains. Carefully monitored for a period of time on lees to help build palate weight and texture.

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.



Delicious with seafood, especially freshly shucked oysters.

