

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Marlborough

Alcohol by volume  
13%

Residual Sugar  
3.5 g/l

pH  
3.3

Total Acidity  
7.9 g/l

Tasting Guide



Tasting note printed  
12/02/2026

# 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 kaffir 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

Taylor's Pass vineyard has a very varied soil profile of deep silts to free draining gravels and large river stones. These soils coupled with slightly warmer conditions produce 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.

## Food match

Delicious with seafood, especially freshly shucked oysters.

