

Grapes

100% Sauvignon Blanc

Region/Appellation Marlborough

Alcohol by volume 12.5%

Residual Sugar 4.1 g/l

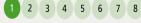
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3.2

Total Acidity

 $7.4 \, g/I$

Tasting Guide







Medium

Sweet

Tasting note printed 31/07/2025

Sauvignon Blanc 2024 6x75cl

Winemaker Notes

Intense aromas of passionfruit and fresh herbs lead into a palate of vibrant, tropical fruit flavours. A distinctive and classical Marlborough style.

Vineyard

Sourced from premium vineyards in the Awatere and Wairau Valleys, these sites show a range of soil types, from alluvial over a papa silt and gravel with river stones. Attention to vine and soil health have contributed to optimum flavour and fruit condition.

Winemaking

The fruit was gently pressed and the juice cool-fermented to retain as much flavour and aroma as possible. Lees ageing of some components prior to bottling has developed mid-palate weight adding to the wine's intense fruit characters.

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

Perfect with fish, shellfish, chicken and salads.

