



Region: Awatere Valley, Marlborough, New Zealand.

Style: Dry, mineral and fragrant.

Colour: Pale straw with green hues.

Aroma: Lifted grapefruit and lime with hints of stone fruit and passionfruit - a hallmark of the Awatere Valley.

Palate: Ripe white peach and citrus pith layered over a mineral core. The palate is long and creamy, beautifully balanced by crisp, refreshing acidity.

Cellaring: This wine is ready to drink now and over the next two years.

Analysis:

Alcohol 12.9%

TA 7.2 g L

Brix 21.5

RS 3.0g L

Harvest date: 28th March 2025

Bottling date: 10th September 2025

Tūpari 2025 Sauvignon Blanc

This wine is made from select vineyard parcels beside the original homestead and along the banks of the Awatere River, where free-draining gravels over loess soils give rise to fruit of exceptional character.

Harvested at peak flavour ripeness, the grapes for this wine were gently pressed and the juice fermented with specially chosen yeast strains. The wine then rested on its lees for six months, building layers of texture and a refined, creamy palate.

The 2025 Tūpari Sauvignon Blanc opens with lifted aromas of grapefruit and lime, accented by hints of stone fruit and passionfruit. The palate is generous and opulent, with ripe white peach, mineral notes, and a touch of grapefruit pith, all balanced by a bright, crisp acidity. Elegant yet expressive, this wine is drinking beautifully now and will continue to reward over the next two years.

Food match:

Freshly shucked oysters or Marlborough green-lipped mussels - the crisp acidity cuts through the brininess beautifully.

Cheese match:

A perfect cheese match is a tangy goat's cheese, where the wine's citrus freshness and creamy texture beautifully complement the cheese's lively character.