

Moore & Moore

2025 MARLBOROUGH SAUVIGNON BLANC

COLOUR

Medium straw.

NOSE

Expressive and lifted nose, bright quince and fresh lime zest, supported by subtle wild fennel and a gentle herbal nuance.

PALATE

Energetic and finely textured. Juicy rockmelon and pink grapefruit are balanced with a stony minerality.

WINEMAKING

Select parcels of fruit from three sub-regions were chosen for their subtleties in profile. Stainless steel ferment, with 5% wild ferment, lees-aged wine added to increase complexity and richness.

ANALYSIS

Alc. 13.0%

pH. 3.32

TA. 6.85 g/L

G/F 3.0 g/L

CELLARING

Drink now through to October 2028.

Serve chilled.

