

# 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.

