

Holdaway Vineyard Sauvignon Blanc

2025



TASTING NOTES

This single vineyard rendition of Sauvignon Blanc is from the regeneratively farmed Holdaway Vineyard at Dillons Point – our favourite sub-region for the variety. It is a classic expression of Marlborough Sauvignon Blanc, being 100% tank fermented, but it offers complexity of texture and an precise, mineral drive that summons river stones and sea spray.

Blackcurrant, pink guava and passionfruit are captured alongside the subtlest hint of oyster-shell. This wine is focused and explosive on both nose and palate yet remains elegantly balanced and distinctly salty.

2025 VINTAGE

The 2025 Marlborough harvest surprised everyone: after a warm, wet spring that delivered early budburst and healthy canopies - and despite an isolated late-spring frost - the season turned into one of the driest on record. It was an exceptionally settled, near-perfect flowering for Sauvignon Blanc (one of the best on record) and strong but more variable set for Pinot Noir and Chardonnay.

An El Niño-driven warm, sunny summer with warm nights accelerated ripening while keeping disease pressure low, so early, targeted in-vineyard work to balance yields was essential to secure concentration and quality. All in all, if the work was put in it was an outstanding year.

Alcohol: 13.0%

Total acidity: 6.4g/L

pH: 3.2

Residual sugar: 2.0 g/L

Total SO₂: 95 mg/L

DILLONS POINT TERROIR

Dillons Point, in the Lower Wairau is to the east of the Blenheim township and is tightly defined by the Ōpaoa and Wairau Rivers and Roses Overflow. The soils here are young, deep alluvial silts layered over sand, and rich in salts and nutrients. These soils contribute a saline, mineral complexity to the palate and support the vines' ability to produce expressive and powerful passionfruit, blackcurrant, and guava aromatics. These vibrant aromatics and chalky, salty palate structure is a stylistic signature of this subregion. Proximity to the ocean brings cooler summer nights, preserving acidity and lifting aromatics. This unique combination of soil and climate delivers an unmistakable style with both power and precision.

HOLDAWAY VINEYARD

The Holdaway Vineyard is owned by the Holdaway family who have been farming in Marlborough for generations and is currently run by Alan and Janette and their sons Richard and Robbie.

They are passionate advocates of regenerative viticulture; among other things they grow impressive inter-row mixed species plantings and follow a zero-till philosophy to build all-important organic matter and microbial diversity in the soil. The alluvial silts here are fertile and deep but are well-drained, with plenty of mineral nutrients, which is perfect for nutrient-hungry Sauvignon Blanc.



WINEMAKING PHILOSOPHY

Our winemaking philosophy with this wine is simple: let the vineyard speak — capture the pure essence of Marlborough fruit and translate terroir into the bottle without adding anything that masks its voice.

To honour that intent, grapes were machine-harvested in the cool of night to preserve bright acidity and delicate aromatics, then crushed and gently pressed to avoid skin-driven phenolics before the juice was transferred straight to stainless steel.

The must settled naturally and fermented at cool temperatures to retain primary fruit expression, then spent time on light lees to build silky texture and mouthfeel, before a gentle crossflow filtration and bottling.

Vegan.
Appellation Marlborough Certified.



Vineyard: Holdaway Vineyard

Subregion: Dillons Point > Lower Wairau > Wairau > Marlborough

Soil Type: Deep alluvial silts over sand

Average Vine Age: 25 years

Trellis: Cane pruned VSP

Farming: Regenerative | SWNZ Certified

Altitude: 5 meters

Aspect: North/South rows

Clone: MS (UCD1)

Trellis: Cane pruned VSP

Harvested: 25th March 2025

Harvest: Machine-harvested

Fermentation: 100% tank fermented

Vessel: Stainless steel

Maturation: Light lees for textural complexity

Finishing: Gentle crossflow

Bottled: 13th August 2025