

# ant moore

# a+

## 2025 MARLBOROUGH SAUVIGNON BLANC

### COLOUR

Pale gold.

### NOSE

Intense notes of passionfruit, gooseberry, and grapefruit zest with lifted herbal accents.

### PALATE

Bright and lively with crisp acidity, juicy citrus and tropical flavours. A fine mineral thread provides structure. Clean and balanced palate.

### WINEMAKING

Select parcels of fruit from across the region were chosen for their subtleties in profile. Stainless steel ferment using selected aromatic yeasts to retain character and contribute texture and roundness. 3 week fermentation to achieve desired residual sugar.

### ANALYSIS

Alc. 12.5%

pH. 3.4

TA. 6.7 g/L

G/F 3.0

### CELLARING

Drink now through to  
October 2027.

Serve chilled.

