

BRICK BAY SAUVIGNON BLANC 2025



Distinctively aromatic, with vibrant gooseberry, passionfruit and citrus layers, this wine showcases its herbaceous spine with a touch of salinity, stonefruit, melon and lime, culminating in a crisp, zesty finish.

Harvest Date

6th April 2025

Bottling Date

9th September 2025

Quantity

161 Dozen

Composition

100% Sauvignon Blanc

Region

Marlborough

Alcohol

13.5%

TA

6.3

pH

3.22

RS

2.0g/L

Tasting Notes: Distinctively aromatic, with vibrant gooseberry, passionfruit and citrus layers, this wine showcases its herbaceous spine with a touch of salinity, stonefruit, melon and lime, culminating in a crisp, zesty finish. A classic Sauvignon Blanc.

In the Vineyard: Marlborough is known world-wide as the epicentre of Sauvignon Blanc production. We were fortunate to access these grapes from the Waihopai Valley from a single vineyard.

Balancing a canopy management system to expose the fruit to sunlight alongside judicious leaf plucking to provide an element of shading, resulted in the development of the classic Sauvignon Blanc characteristics.

In the Winery: Made from premium Marlborough fruit by our winemaker, James Rowan, with free-run and pressing components treated separately then recombined. The juice was co-inoculated with a combination of yeasts to provide different aromatic and structural revelations. A portion of the juice was taken to complete its ferment in seasoned French oak barriques, to engage some more textural elements, then returned to blend with the coolly fermented stainless steel portion.

Aging Potential: As with most Sauvignon Blanc, this wine is designed to drink over the year following harvest.

Enjoy chilled with a wide variety of summer food flavours, green herb-laden summer salads, fish, seafood and shellfish or simply as a refreshing aperitif from now through 2027.
