

## Reserve Sauvignon Blanc 2025

### Tasting Notes

This wine is bursting with a complex array of aromatics including passionfruit, lime, green papaya, rock melon and honeysuckle. The palate is packed with intense flavours and a lovely weight and minerality. Crisp and dry on the finish.

### Vineyards and viticulture

2025 was marked by good flowering and a dry, warm summer which meant we could harvest each parcel of grapes when they reached ideal ripeness and flavour.

This wine is 65% from our Awatere Valley vineyard and 35% from our Wairau Valley block.

The vines in both blocks are well over 20yrs old. Careful, considerate viticulture ensures these vineyards continue to produce world-class fruit.

### Winemaking

Each parcel of grapes was picked as it reached optimum ripeness with maximum passionfruit characters and while the acidity was still bright and crisp. The grapes were gently pressed before being fermented in stainless steel tanks with selected cultured yeast. We also fermented 10% with wild yeast (naturally present on the skins of the grapes) in old French barriques to give added complexity.

Harvest 24/3/25 - 30/3/25 brix 22-23.2

100% Sauvignon Blanc, Alcohol 13.0%, RS 4.0/L, TA 6.1, pH 3.30  
Vegan.

### Cellaring

Delicious right now while bright and fruity, but the flavours will continue to integrate to give a more seamless expression.

### Food Match

Shellfish (especially oysters!) or any seafood that is prepared with just a squeeze of lemon and hint of seasoning. Also lovely with salads and vegetarian dishes and aromatic Asian style foods.

