

Lawson's Dry Hills Sauvignon Blanc 2025

Tasting Notes

Aromas of passionfruit, honeysuckle, lemon curd and fresh-cut herbs leap from the glass. The palate is vibrant and concentrated, showcasing citrus and passionfruit flavours layered with fresh herbaceous undertones. Well-balanced, with a lovely structure and a long, lingering finish.

Vineyards and viticulture

The 2025 season gave us good flowering and a warm, dry summer, meaning we could harvest at optimal ripeness. This wine is a blend from three distinct blocks: one in the Awatere Valley and two in the Wairau Valley.

Winemaking

The grapes were gently pressed and most of the juice fermented in stainless steel tanks using selected, cultured yeast. A small amount (5%) underwent wild fermentation in old French barriques, adding complexity, texture and softening the overall acidity to create an expressive and enjoyable Sauvignon Blanc.

100% Sauvignon Blanc, Alc 13.0%, RS 3.9g/L, TA 6.4, pH 3.24
Vegan.

Pick dates: 24/3/25 and 1/4/25, brix between 22.1 and 22.8

Cellaring

Enjoy now for its bright, lively character, or cellar for a year or two to allow the wine to mellow and develop a richer, rounder mouthfeel.

Food Match

Seafood, shellfish, salads, feta, goat cheese, fresh herbs, Vietnamese-style dishes, garlic prawns, light Thai dishes or just enjoy as a refreshing glass of delicious Sauvignon Blanc!

