

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



SAUVIGNON BLANC 2026

TASTING NOTES

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish.

VINTAGE OVERVIEW

A cool wet winter was followed by a frost-free spring, resulting in ideal growing conditions for budburst and canopy development. The warm settled weather continued throughout flowering and fruit set, with outstanding vine balance and a return to average crop levels across all varieties. Summer ripening was again characterised by the long hot windy days which Marlborough is renowned for, reducing disease pressure and concentrating fruit flavours and aromas.

The near perfect conditions continued throughout harvest, with only one short rainfall event at the end of March halting operations for couple of days to allow the vineyards time to dry out. Our established blocks continue to showcase an unmatched depth of flavour and sense of place, whilst newly planted parcels are bringing vibrancy and a new spectrum of flavour to the blends.

Picking started early on the 3rd of March with Pinot Noir for Rosé, followed by the other varieties over the following 3 weeks. The great weather allowed a relaxed tempo for picking Sauvignon blanc and Pinot gris, with the last parcels harvested on the 31st of March, followed by the Botrytis Riesling on the 23rd of April closing out an incredible vintage. A real standout vintage, with a great team, seamless operations, and incredible quality.

VINIFICATION

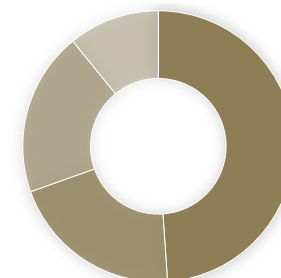
Sourced from our family vineyards across the Marlborough region, these grapes were harvested in the cool hours of the morning, gently pressed and fermented in stainless steel tanks. After blending, the wine was left to settle on light lees before bottling on the Wairau River Estate.

FLAVOUR PROFILE

Passionfruit		Lemon	
Peach		Grapefruit	

VINEYARD COMPOSITION

Cravens	
Home Block	
Hillocks	
Rapaura	



TECHNICAL DATA

Harvested from 16 March - 26 March 2026

Alc	12.5%
RS	2.75g/L
TA	8.0g/L
pH	3.15

