

Holdaway Vineyard Sauvignon Blanc

2026



TASTING NOTES

This single vineyard rendition of Sauvignon Blanc is from the regeneratively farmed Holdaway Vineyard at Dillons Point – our favourite sub-region for the variety. It is a classic expression of Marlborough Sauvignon Blanc, being 100% tank fermented, but it offers complexity of texture and a precise, mineral drive that summons river stones and sea spray.

Blackcurrant, pink guava and passionfruit are captured alongside the subtlest hint of oyster-shell. This wine is focused and explosive on both nose and palate yet remains elegantly balanced and distinctly salty.

2026 VINTAGE

The 2026 Marlborough harvest was defined by contrast, with an early, warm spring driving rapid vine development and pointing to an unusually early season. Unsettled summer weather including January rain introduced concern though this was thankfully short-lived.

From early February, conditions shifted to a classic Marlborough pattern of a prolonged run of dry, settled weather alongside cool nights that slowed ripening, preserved acidity, and restored balance. Harvest timing ultimately fell near average.

Overall, the fruit displayed incredible intensity, purity, and structure, marking 2026 as a poised, expressive vintage. Sauvignon Blanc is particularly powerful and precise.

Alcohol: 13%

Total acidity: 6.6 g/L

pH: 3.27

Residual sugar: 2 g/L

Total SO₂: 105 mg/L

DILLONS POINT TERROIR

Dillons Point, in the Lower Wairau is to the east of the Blenheim township and is tightly defined by the Ōpaoa and Wairau Rivers and Roses Overflow. The soils here are young, deep alluvial silts layered over sand, and rich in salts and nutrients. These soils contribute a saline, mineral complexity to the palate and support the vines' ability to produce expressive and powerful passionfruit, blackcurrant, and guava aromatics. These vibrant aromatics and chalky, salty palate structure is a stylistic signature of this subregion. Proximity to the ocean brings cooler summer nights, preserving acidity and lifting aromatics. This unique combination of soil and climate delivers an unmistakable style with both power and precision.

HOLDAWAY VINEYARD

The Holdaway Vineyard is owned by the Holdaway family who have been farming in Marlborough for generations. The property is currently run by Alan and Janette and their sons Richard and Robbie.

They are all passionate advocates of regenerative viticulture; among other things they grow impressive inter-row mixed species plantings and follow a zero-till philosophy to build all-important organic matter and microbial diversity in the soil. The alluvial silts here are fertile and deep but are well-drained, with plenty of mineral nutrients, which is perfect for nutrient-hungry Sauvignon Blanc.



WINEMAKING PHILOSOPHY

Our winemaking philosophy with this wine is simple: let the vineyard speak - capture the pure essence of Marlborough fruit and translate terroir into the bottle without adding anything that masks its voice.

To honour that intent, grapes were machine-harvested in the cool of night to preserve bright acidity and delicate aromatics, then crushed and gently pressed to avoid skin phenolics before the juice was transferred directly to stainless steel.

The must settled naturally and was fermented at cool temperatures to retain primary fruit expression, then spent time on light lees to build silky texture and mouthfeel, before a gentle crossflow filtration and bottling.

Vegan.

Appellation Marlborough Certified.



Blank Canvas
NEW ZEALAND

Vineyard: Holdaway Vineyard

Subregion: Dillons Point > Lower Wairau >

Wairau > Marlborough

Soil Type: Deep alluvial silts over sand

Average Vine Age: 26 years

Trellis: Cane pruned VSP

Farming: Regenerative | SWNZ Certified

Altitude: 5 meters

Aspect: North/South rows

Clone: MS (UCD1)

Trellis: Cane pruned VSP

Harvested: 23rd March 2026

Harvest: Machine-harvested

Fermentation: 100% tank fermented

Vessel: Stainless steel

Maturation: Light lees for textural complexity

Finishing: Gentle crossflow

Bottled: June 2026