

Reserve Sauvignon Blanc 2026

Tasting Notes

This wine is bursting with mouth-watering aromas. Ripe passionfruit alongside freshly cut grass and citrus notes. These characters are echoed on the palate where the flavours are richly concentrated, enhanced by a weighty mouthfeel and a long finish.

Vineyards and viticulture

The 2026 season was characterised by lower-than-average yields, a long warm summer (but not particularly hot), and minimal rainfall. This wine is majority sourced from our Awatere Valley vineyard (65%) and the Wiffen vineyard (35%), just on the outskirts of the Blenheim township. The vines in both blocks are well over 20 yrs old. Careful, considerate viticulture ensures these vineyards continue to produce fruit of exceptional quality.

Winemaking

Each parcel was harvested at optimum ripeness, when passionfruit characters were fully expressed and the acidity remained bright and crisp. The grapes were gently pressed, with most of the juice fermented in stainless steel tanks using selected, cultured yeast. The remaining 10% was fermented with wild yeast (naturally present on the grape skins) in old French oak barriques and puncheons to add complexity. Harvested 16th and 25th March.

100% Sauvignon Blanc, Alc. 13.0%, RS 2.5g/L, TA 7.5 pH 3.31 Vegan.

Cellaring

Delicious right now while bright, intense and fruity, but the flavours will continue to integrate and 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.

