



Brix at Harvest 21.5 average

Analysis at bottling		Viticultural Practise	
pH	3.1	Planting Density	2.5 × 1.5m rows
T.A.	6.9 g/l	Trellis system	2 Cane VSP
RS	2.2 g/l	Yield	7.4 tonne/ha
Alcohol	13%		



Sauvignon Blanc — 2025

Native Country: Bordeaux, France
Global Plantings: 230,000 acres/91,000 hectares
Key Regions - France, New Zealand, Chile, South Africa, Australia, Romania and beyond
Originally a key player in white Bordeaux blends, Sauvignon Blanc found new fame in the 1970s when it arrived in Marlborough. Here, it took on a bold new character—zesty, vibrant, and unmistakably fresh—capturing the attention of the world and redefining expectations for this classic grape.

Vineyard Sites

This Sauvignon Blanc is sourced from four vineyards surrounding Renwick, in the heart of the Wairau River Valley. Each site brings its own character to the blend, but they're united by the classic Marlborough terroir—gravel-rich, free-draining soils that naturally limit vine vigour. This combination is key to producing smaller berries and lower yields, setting the stage for a more concentrated, premium expression of Sauvignon Blanc.

Vinification

Grapes were machine harvested in the cool early morning, then cold settled and cool fermented in stainless steel tanks to preserve freshness. The wine was left on lees to build a textured, creamy mid-palate, before a touch of oak-aged component was blended in. Bottled bright and fresh—ready

Tasting Notes

A classic Marlborough Sauvignon Blanc—bursting with passionfruit, grapefruit, elderflower, and fragrant spring blooms on the nose. The palate follows through with layers of passionfruit and guava, lifted by aromatic herbs like lemon thyme and sage, and a touch of white florals. Full and generous in the mouth, yet crisp, dry, and refreshing, with a subtle thread of salty minerality on the finish.