

Country
New Zealand

Region
Marlborough

Grape varieties
100% Sauvignon Blanc

Technical analysis
ABV 13% vol
Residual sugar 3.6 g/l

UPC
853076003037



Winemaking

The preservation of aromatic and fruit flavors from the vineyard through to the winery is of the utmost importance in our Sauvignon Blanc. Thus, fruit is 100% field destemmed before being gently pressed into stainless steel tanks. The juice is fermented at cool temperatures with selected yeast strains aimed at developing a full flavor spectrum: from green and citrus notes to riper, more tropical flavors.

Tasting note

Delightfully fresh aromas of ripe citrus, passionfruit and green apple lead into a palate of honeydew melon with herbal highlights. The vivid fruit flavors dance on a seam of lively Marlborough acidity, flowing into a long-lasting finish.

Awards

92 points, James Suckling 2021 (2021)
90 points, Decanter World Wine Awards, 2018