



MARLBOROUGH SAUVIGNON BLANC

VINTAGE	2024
REGION	Marlborough, New Zealand
GRAPES	100% Sauvignon Blanc
TECHNICAL	Alc. 12.5% / Residual sugar: 5.5 g/l
WINEMAKER	Adam Hazeldine
UPC	634445 000464

BACKGROUND

This Marlborough Sauvignon Blanc is produced in classical Marlborough style with uniquely sophisticated drinkability.

WINEMAKING

The grapes were picked, crushed and pressed. The juice was fermented in stainless steel tanks at various temperatures to capture the fresh flavors unique to Marlborough Sauvignon Blanc. After extensive tastings by the winemakers the wine was assembled, lightly fined and bottled.

TASTING NOTE

Vibrant aromas of gooseberry and citrus with underlying tropical fruits, followed by a soft, mouth-filling and juicy palate. Well balanced acidity and herbal notes combine to make this a delightfully refreshing wine.

ABOUT SAM'S CREEK

They say wine is a mirror of the place and time it came from, either through climate, geography, season, or pure inspiration. Bubbling contentedly through the Cowslip Valley Vineyard, situated in one of the Southern Valleys of the Marlborough region, is a small, but charmingly enthusiastic waterway: Sam's Creek. It's a place of peace and energy, restoration and of course inspiration for this deliciously sustainable range of meticulously crafted wines; vibrant, tropical and expressive with the crisp acidity that consumers around the world have grown to know and love. Sam's Creek may be small, but it packs a mighty punch.



SAM'S CREEK

