



## LIMITED RELEASE SAUVIGNON BLANC 2025

### VINTAGE

The 25 season began early, with an excellent flowering period leading to full bunches and initial estimates pointed towards higher than average yields. Fortunately, the weather in the run up to harvest was very kind. Sensational dry conditions from Christmas through to harvest ensured there were no disease issues. Cooler temperatures throughout January and February were beneficial in slowing down sugar accumulation and extending the ripening period allowing a longer hang time laying the foundation for more aromatic intense fruit

### WINEMAKERS NOTES

The wine was made from a selection of our most expressive sites from the 2025 vintage. The fruit was sourced from Southern Valleys sub-region in Marlborough which tend to express elegant and textural wines. The juice was then fermented with a variety of aromatic yeast strains in stainless steel tanks at cool temperatures to retain vibrancy and freshness.

### TASTING NOTES

- Colour* Pale straw with green hues
- Bouquet* A complex and powerfully expressive nose showing passionfruit, feijoa, kaffir lime and white floral aromas
- Palate* A wine of striking fruit purity and concentration with fresh but balanced acidity and great length of flavour
- Drink* Drinking well now; this wine can be enjoyed until late 2028. Great as an aperitif or match with seafood, white meats, pasta, salads or Asian cuisine.

### TECHNICAL INFORMATION

Grape Variety: 100% Sauvignon Blanc  
Origin: Marlborough, NZ  
Alcohol: 13 %  
RS: 3.8 g/L  
TA: 7.01 g/L  
PH: 3.16 g/L



