



LIMITED RELEASE SAUVIGNON BLANC 2026

VINTAGE

The 2026 Marlborough vintage delivered exceptional fruit quality following a warm, dry growing season and an early harvest. Healthy canopies, low disease pressure, and favourable ripening conditions produced grapes with concentrated flavours, vibrant acidity, and excellent varietal character.

WINEMAKERS NOTES

The wine was made from a selection of our most expressive sites from the 2026 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 with 15% fermented in 500L neutral barrels for added weight and complexity

TASTING NOTES

<i>Colour</i>	Pale straw with green hues
<i>Bouquet</i>	A complex and powerfully expressive nose showing passionfruit, feijoa, kaffir lime and white floral aromas
<i>Palate</i>	A wine of striking fruit purity and concentration with fresh but balanced acidity and great length of flavour
<i>Drink</i>	Drinking well now; this wine can be enjoyed until late 2029. 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: 3.9 g/L

TA: 7.16 g/L

PH: 3.22 g/L

