



SAUVIGNON BLANC

MARLBOROUGH - 2026

VINTAGE OVERVIEW

The 2026 harvest in Marlborough was one to remember, with our earliest harvest start on record. A consistently warm summer and dry weather in the lead up to harvest meant the fruit developed beautifully and was able to be picked at the optimum time. The quality of the grapes has been outstanding - vibrant, finely balanced, and full of character.

KEY VINEYARDS

Hailing from vineyards across the Wairau and Awatere Valleys in Marlborough, with the coastal sites delivering vibrant fruit and fresh acidity. Inland vineyards add tropical richness and herbal complexity for a balanced, expressive wine.



WINEMAKING

Harvested in the cool hours of the morning, the grapes were pressed immediately on arrival to the winery. After fermentation the wine is carefully blended, filtered and bottled early to capture the fresh flavours.

TECHNICAL DATA

Alcohol: 12.5%
pH: 3.36
Acidity: 7.1 g/L
Residual Sugar: 1.52 g/L

TASTING NOTES

A classic regional expression of Marlborough Sauvignon Blanc with aromas of fresh-cut capsicum and basil, layered with gooseberry. Hints of guava and passionfruit sit alongside a clean citrus finish. The palate is crisp and refreshing, delivering a smooth finish and excellent fruit purity.

FOOD MATCH

Serve chilled alongside freshly shucked oysters, or a simple ceviche dressed with lime. It's a wine best enjoyed with food that asks for little more than a good bottle and unhurried company.