



SAUVIGNON BLANC

HAWKE'S BAY - 2026

VINTAGE OVERVIEW

The 2026 harvest in Hawke's Bay 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

Our Hawke's Bay Sauvignon Blanc is grown in the Crownthorpe sub-region in Hawke's Bay, where the inland cooler climate and free-draining alluvial soils produce lively aromatic wines.

TECHNICAL DATA

Alcohol: 13.0%
pH: 3.41
Acidity: 8.03 g/L
Residual Sugar: 3.65g/L



WINEMAKING

Harvested in the cool hours of the morning, minimal winemaking interventions were used to preserve the aromatics and fruit flavours. At the winery, the grapes were gently pressed, and the juice cold-settled before fermentation. Fermentation was undertaken with aromatic yeasts to preserve and enhance the vineyard flavours. After a short period of lees aging the wine was prepared and bottled in Spring 2026.

TASTING NOTES

An elegant expression of a classic Hawke's Bay Sauvignon Blanc, dancing with the aromas of tropical melon, passionfruit and a subtle herbaceousness. The refreshing palate is broad, round and well-balanced with a delicious fresh finish.

FOOD MATCH

Best served chilled, this luscious Sauvignon Blanc pairs beautifully with fresh asparagus, fennel and orange salad drizzled with herb vinaigrette or fresh fish ceviche with coconut, lime and chilli.