

Red Hut
Sauvignon Blanc

2025

REGION	VINEYARD CLONES	
Marlborough	MS Sauvignon Blanc sourced from	
SUB-DISTRICT	three vineyards in the Lower Dashwood	ABV
Awatere Valley	region of the Awatere Valley	13.5%



VINTAGE CONDITIONS

The 2025 vintage in Marlborough’s Awatere Valley was marked by favourable conditions that contributed to the production of high-quality wines. The season began with a cooler January, followed by dry, warm weather leading into the harvest period. These conditions allowed for clean fruit and excellent flavour development. Cool autumn nights helped preserve natural acidity, which is essential for classic Marlborough Sauvignon Blanc. Higher yields extended the ripening period, enabling the development of ripe flavours at lower natural sugar levels.

Subregional diversity was notable in 2025, with fruit from the Awatere Valley proving particularly impressive. The wines from this area displayed vibrant and expressive characteristics, with hallmark purity and intensity in Sauvignon Blanc.

WINEMAKING

Fruit was fully destemmed following harvest and chilled to 6°C before being gently pressed into stainless steel vats. The juice was settled to near clarity, retaining a portion of fine solids to support fermentation.

Fermentation was carried out using a neutral yeast strain at temperatures between 12–15°C, with semi-solids included to enhance texture. The wine was fermented to dryness, then matured on lees for two months with periodic tank stirring to build mouthfeel.

Following blending, the wine was naturally stabilised and bottled without the need for further additions.

TASTING NOTE

The 2025 Red Hut Awatere Valley Sauvignon Blanc is bright and expressive, with aromas of lime, gooseberry and passionfruit, alongside hints of lemongrass and fresh herbs. The palate is dry and lively, showing flavours of green apple, lime zest and tropical citrus. A subtle lees influence adds softness to the texture, while crisp acidity and a mineral edge give the wine a long, refreshing finish. ■