

Grapes
100% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
12.5%

Residual Sugar
3.5 g/l

pH
3.3

Total Acidity
7.9 g/l

Tasting Guide



Tasting note printed
20/04/2025

Reserve Wairau Valley Sauvignon Blanc 2024 6x75cl

Winemaker Notes

A classic expression of Sauvignon Blanc from Marlborough's Wairau Valley. Bursting with tropical fruit characters found in this warmer subregion, this wine displays punchy aromas of passionfruit and blackcurrant. The palate has an enticing and complex array of rich citrus fruits mixed with ripe herbs finishing with fresh and juicy acidity.

Vineyard

A selection of premium vineyards throughout the Wairau Valley, each contributing their own unique attributes to create this complex and flavourful wine.

Winemaking

Select aroma enhancing yeast strains, fermented in 100% stainless steel at a cool temperature to promote fresh, vibrant fruit characters. Matured carefully for 3 months on yeast lees to build texture and palate weight.

Vintage

Low rainfall over winter and cooler weather at flowering resulted in reduced crop yield for the 2024 harvest. The growing season progressed with Marlborough's classic dry conditions, warm days and cool nights. The idyllic weather and low crops produced pristine grapes with concentrated flavours and fresh acidity.

Food match

A great match to fresh vegetarian dishes