

Grapes
100% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
13.5%

Residual Sugar
3.3 g/l

pH
3.27

Total Acidity
7.3 g/l

Drinking Window
2025 - 2027

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
20/04/2025

Single Vineyard Seaspray Sauvignon Blanc 2023 6x75cl

Winemaker Notes

The Seaspray Single Vineyard Sauvignon Blanc has distinctive briny seashell characters and lively acidity derived from the nearby oceanic influence. Flavours of kaffir lime, capsicum and freshly picked culinary herbs represent the cooler windy coastal Awatere sub region in Marlborough.

Vineyard

Seaspray Vineyard lies against the rugged eastern coastline of the Awatere Valley where the fresh ocean air slows the growing season to develop Sauvignon Blanc of incredible power and concentration. The vines are still young, and intensity will only increase as the vineyard reaches maturity.

Winemaking

100% stainless steel fermentation using selected textural and aromatic yeasts at cool temperatures. Carefully monitored time on yeast lees to build palate weight and texture.

Vintage

The Marlborough growing season started off well with very little frost pressure during spring. The growing season provided us with healthy soil moisture levels, the canopies looked lush and vibrant. The start of 2023 summer was mild; February was below the long term average in temperature. This resulted in thick grape skins that provided us with ample flavour. The weather settled over the harvest season and delivered a beautiful, dry and warm Indian summer.

Food match

Pesto pasta

