

DRYLANDS®

2026 SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

FOUNDED IN 1980, Drylands is rooted in a legacy spanning over four decades, which is a testament to our pioneering spirit and unwavering commitment to exceptional winemaking. Inspired by growing some of Marlborough's original Sauvignon Blanc vines and the sun-scorched landscape that contributes to the wine's quality and expressive character, we have honed our expertise through forty years of relentless exploration and innovation. With a deep understanding of the terroir, every bottle of Drylands Sauvignon Blanc bears our signature style and elegance, offering vibrant flavors and intricate complexities that pay homage to our enduring legacy.

WINEMAKING

Ten years in the making, chief winemaker Dave Edmonds has created Drylands as a distinctly different style of Sauvignon Blanc. Drylands is an evolution of the top parcels of fruit, producing an exceptionally aromatic and exuberant style of wine. Wine is fermented with yeasts that generate elevated thiols, accentuating passion fruit and pink grapefruit aromas.

MARLBOROUGH TERROIR

VINEYARDS: Sourced from the Wairau Valley and Awatere Valley.

SOIL: Deep, fertile, and stony soils that produce intense flavors of passion fruit, pink grapefruit, and citrus.

CLIMATE: Maritime climate. Sun-scorched earth from hot, dry summers with cool nights to maintain acidity.



PLACE

100% Marlborough, sourced from the Wairau and Awatere Valleys

AROMAS & FLAVORS

Passion fruit and grapefruit, with delicate oyster shell minerality

PALATE

Concentrated citrus, with a lingering tropical finish

COLOR

Pale lemon-green

FOOD PAIRINGS

Pairs perfectly with freshly shucked oysters, ceviche, grilled seafood, and tangy goat cheese

WINE ANALYSIS

TA: 6.9g/L

Final pH: 3.18

Alc/Vol: 12.5%

COMPOSITION

100% Sauvignon Blanc