



WAIRAU VALLEY, MARLBOROUGH

Reserve Wairau Valley Sauvignon Blanc 2025

Winemakers Comment

A classic expression of Sauvignon Blanc from Marlborough's Wairau Valley. This wine is bursting with heady aromas of passionfruit, blackcurrants and wild fennel. The palate is layered with vibrant citrus and ripe herbal notes, finishing with fresh, juicy acidity.

Vintage

The 2025 vintage was marked by abundant yields and Marlborough's classic settled weather, which allowed for slow and even ripening. The result is elegant wines with exceptional purity and freshness

Vineyard & Winemaking

SUBREGIONS: Wairau Valley

SOILS: Mixture of deep silts, wind blown loess & clay

Marlborough's Wairau Valley is the warmer of the region's two main valleys and is home to a diverse array of soil types, ranging from rich silts to deep clay and river gravels. These conditions tend to produce a riper, richer style of Sauvignon Blanc, with a tropical fruit spectrum.

This wine is crafted from a selection of premium vineyards throughout the Wairau Valley, each contributing unique qualities that come together to create this complex and flavourful wine.

100% stainless steel tank fermented at cool temperatures with select aroma enhancing yeast strains, followed by a carefully monitored period of lees contact to build mouthfeel and texture.

Winemaking Data

VARIETIES: 100% Sauvignon Blanc

ALCOHOL: 12%

PH: 3.15

TOTAL ACIDITY: 7.2g/l

RESIDUAL SUGAR: 3g/l

FERMENTATION: Select aroma enhancing yeast strains, 100% stainless steel fermentation at cool temperatures to promote fresh, vibrant fruit characters.

MATURATION: Carefully monitored for 3 months on yeast lees to build texture and palate weight.