

THE BETTER HALF NZ

2025 SAUVIGNON BLANC

COLOUR

Pale yellow.

NOSE

Heady aromas of elderflower and guava leap from the glass, along with notes of fresh cut grass and citrus.

PALATE

A smooth, juicy palate combines delicious layers of citrus with floral and stone fruit notes, and a vibrant pop of guava. The finish is long and succulent, bursting with energy and expressive charm.

WINEMAKING NOTES

The 2025 Marlborough season was generally dry and warm. A mild spring and early summer encouraged naturally high yields, requiring intensive vineyard management to maintain balance and fruit quality. Despite cooler temperatures after Christmas, the fruit ripened beautifully and the first Sauvignon Blanc was picked on 17th March, remarkably similar to the first pick of the 2024 vintage. Harvest unfolded at a measured pace, allowing optimal, unhurried picking decisions. Fruit came in clean, ripe, and in excellent condition, with vibrant acidity and beautifully developed flavors. The resulting wines show outstanding purity, concentration, and varietal expression.

FOOD MATCH

Enjoy al fresco with fresh shellfish with a squeeze of lime, or a fresh seasonal salad. For something more substantial, pair it with more robust Thai or Vietnamese flavored dishes.

CELLARING

Best enjoyed while young and fresh! However popping this wine in the cellar for 1-2 years will be well rewarded.

WINE ANALYSIS

Alc: 13.26% pH: 3.29 TA: 6.37g/L RS: 2.0g/L

