

THE BETTER HALF NZ

2026 SAUVIGNON BLANC

COLOUR

Pale yellow.

NOSE

Attractive aromas of ripe citrus, white peach and passionfruit jump out of the glass, along with notes of elderflower and blackcurrant leaf.

PALATE

The palate is juicy, smooth and bursting with flavour, combining layers of delicious ripe citrus, stone fruit and herbal flavours with succulent, pithy palate weight and a long, harmonious finish.

WINEMAKING NOTES

A warm spring got Marlborough's 2026 growing season off to a rapid start with none of the usual cold southerlies and very little frost risk. Flowering came early and the season stayed dry through to Christmas. A little rain arrived in January, replenishing soil moisture and putting growers on edge. However healthy vines and a cooler, overcast late summer gave the fruit time to ripen slowly and build spectacular flavours. Picking began on 26th February, with most of the fruit picked and into the winery by Easter.

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: 13.64% pH: 3.35 TA: 6.68g/L RS: 0.9g/L

