



WINE OF NEW ZEALAND
MUSSEL BAY

SAUVIGNON BLANC 2025



Vintage:	12 th March – 1 st April 2025
Region:	Marlborough, New Zealand
Wine Analysis:	Alcohol 12.5%, pH 3.29, TA 6.93
Residual Sugar	3.5g/l

Vintage

2025 was a generous and rewarding season across Marlborough. Yields were above the long-term average, offering a welcome lift after the lighter 2024 vintage. Excellent flowering set the foundation, and a warm, settled Indian summer helped deliver steady ripening and vibrant flavour development.

Well-timed rainfall kept canopies healthy, while warm days and cool nights through late summer and early autumn preserved freshness and natural acidity. Harvest began in late February and continued through April, with fruit coming into the winery in excellent condition. A standout season for Marlborough, delivering quality across all key varieties.

Winemaking

Carefully selected parcels of Sauvignon Blanc from Marlborough were used to craft this wine. At the winery, each parcel was gently pressed and clarified before being fermented separately with selected yeast strains. A long, cool fermentation in stainless steel helped retain the vibrant, fresh characters typical of Marlborough Sauvignon Blanc.

Winemaker's tasting notes

The different parcels of Sauvignon Blanc have been combined to make a wine with pure fruit flavors. The aroma is bright and inviting, with fresh notes of lime, tropical fruits and jalapeño skin. Crisp and vibrant, offering flavors of fresh herbs and guava, with a clean mineral acidity that gives great length.

Food Pairings: A great match for ceviche, lightly spiced Asian dishes, or herb-roasted chicken.

Suitable for Vegetarians or a Gluten Free Diet.