

## SEASON SUMMARY

The 2025 growing season got off to a relatively early start, despite what felt like an ideal, cold winter with plenty of frosts and clear, crisp days. Once budburst commenced, Spring was relatively mild, and there were no issues with frosts or major rain events. The flowering period during November and early December was exceptionally warm, resulting in large, full bunches and a high yield potential. Summer seemed to pass us by from early January through to mid-February, with an extended run of uncharacteristically overcast days. During this period, we took a lot of steps to reduce the crop load on the vines, to guarantee a high degree of fruit quality and maturity.

Despite this difficult six-week period of low sunshine, the growing season was warmer and drier than average. We received 78% of the normal rainfall and experienced 13% warmer daily temperatures throughout the growing season.

The Sauvignon Blanc harvest got underway on 17 March 2025, with the first blocks picked showing plenty of promise and ripeness. The excellent weather conditions allowed us to move around and pick blocks at our leisure, once we were happy with maturity and acid balance. The 26th of March saw the pace of the Sauvignon harvest pick up significantly, as the fine weather hurried the blocks along from a ripeness perspective. We picked 24/7 until the last of the Sauvignon Blanc was wrapped up on 2 April 2025.

## KEY VINEYARDS

Our Sauvignon Blanc comes largely from vineyards planted on the Wairau Valley floor, where the climate and free-draining gravelly soils are perfect for Sauvignon Blanc. This includes the Estate, Motukawa, Widow's Block, Red Shed and Mustang vineyards.

## WINEMAKING & BLENDING

Following the harvest, the free-run juice was cold settled before racking and inoculation with selected yeast. Fermentation was carried out primarily in stainless steel tanks, with around 1.8% of the blend fermented at warmer temperatures in large-format oak vats. A portion was also fermented using wild yeast to build texture and complexity. As usual, our Sauvignon Blanc was blended stringently to include only the best; in 2025, we tasted 80 different portions, of which 61 were selected to create the final blend.

**Alc**  
13%

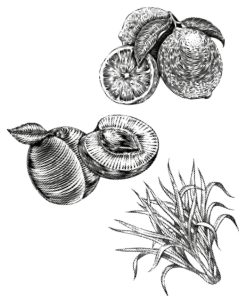
**pH**  
3.26

**TA**  
7.62g/l

**NOSE:** Open and expressive on the nose, with notes of peach, elderflower, makrut lime and freshly squeezed lemon.



**PALATE:** On the palate, bright lemon curd-like notes are layered over subtle white nectarine and refreshing sea salt and dune grass aromas reminiscent of a cool sea breeze at the end of a warm day. There's a sense of poise, with the refined mid palate balanced by a steel-cut citrus acidity and an elegant finish.



# Sauvignon Blanc

2025