

2025 Southern Cross Marlborough Sauvignon Blanc

Region: Marlborough

Vineyards: Kuranui,

Winemaking The grapes for this wine were harvested from our Marlborough vineyard and transported to a contract facility for dejuicing and settling. The clear juice was transported by road tanker to our Katikati winery where it was fermented in stainless steel tanks at around 14°C using a selection of specific yeast strains. Following fermentation the wine was blended, protein stabilized, cold stabilized and fined. The finished wine was bottled in 14th August 2025.

Analysis: pH 2.98
Acidity 7.7g/L
Residual sugar 3.74 g/L
Alcohol 12.5 % v/v

Allergens Contains sulphites. Produced using milk product, traces may remain.

Comments Passionfruit, lime and gooseberry aromas. Then palate is fresh and lively with tropical fruit flavours.

Cellaring This wine is drinking well now but can be cellared for up to 2 years.

Food match This wine is well suited to matching with seafood, summer salads and good company