



SAUVIGNON BLANC

MARLBOROUGH
2024

VINTAGE OVERVIEW

Marlborough experienced an exceptional growing season in 2024. Lower than normal yields were the result of early spring frosts, cooler temperatures during flowering and prolonged dry conditions, however the Summer weather was hot and dry and the grapes were outstanding in quality when harvest time came around in March. The resulting wine is showing the powerful flavours and vibrant acidity that Marlborough wines are world-renowned for.

KEY VINEYARDS

Our Sauvignon Blanc is mainly grown in the Wairau Valley sub-region of Marlborough, which is known for the riper, tropical fruit flavours. A small portion of the blend is grown in the cooler Awatere Valley, which adds the more mineral and herbaceous characters to the wine.

WINEMAKING

Harvested in the cool hours of the morning, the grapes were pressed immediately on arrival to the winery. After fermentation the wine is carefully blended, filtered and bottled early to capture the fresh flavours.

TECHNICAL DATA

Alcohol: 12.5%
pH: 3.18
Acidity: 7.2 g/L
Residual Sugar: 3.8 g/L

TASTING NOTES

Erupting with vibrant aromas of tropical passionfruit, fresh herbs, and lime zest. These are followed through on the palate with layers of delicious fruit, citrus drive, and a juicy finish.

FOOD MATCH

Enjoy with a platter of juicy barbequed garlic prawns served with a fresh salad of tomato, olives, feta, and basil.



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