



SAUVIGNON BLANC

MARLBOROUGH
2025

VINTAGE OVERVIEW

Vintage 2025 marks a welcome return to a more classic Marlborough growing season. Winter and early spring were kind, with soil moisture levels bouncing back and a smooth start to the growing season. No frost dramas, no cold snaps, just steady, reliable conditions that set the stage for a great year. Flowering was exceptional which resulted in balanced crops, healthy vines and standout wines from an great vintage.

KEY VINEYARDS

Hailing from vineyards across the Wairau and Awatere Valleys in Marlborough, with the coastal sites delivering vibrant fruit and fresh acidity. Inland vineyards add tropical richness and herbal complexity for a balanced, expressive 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: 7.4 g/L

Residual Sugar: 1.95 g/L

TASTING NOTES

Packed with personality, this wine opens with a vibrant aromatic profile of lifted green herbs, lime leaf, and a bright citrus twist. The palate is lively and mouthwatering, delivering zesty acidity and a fresh line of flavour. A subtle savoury edge adds depth, while a fine texture carries through to a long, characterful finish. Energetic, expressive, and impeccably balanced, it is a wine with both charm and precision.

FOOD MATCH

Best enjoyed chilled, this wine pairs beautifully with oysters, prawns or any fresh seafood, but truly comes alive next to Thai flavours. Think chilli, lime leaf and aromatic lemongrass. A match made in flavour heaven.



Hāhā
WINE of NEW ZEALAND

Haha Wine Company Ltd | PO Box 8948, Havelock North, New Zealand
hahawine.co.nz | +64 6 833 7814

