



SAUVIGNON BLANC

HAWKE'S BAY
2025

VINTAGE OVERVIEW

The 2025 harvest in Hawke's Bay was one to remember. A warm, dry spring set the stage with excellent flowering and an early start to the growing season. While summer brought cooler conditions, the fruit developed beautifully, leading to one of the earliest harvests we've seen. The quality of the grapes has been outstanding - vibrant, balanced, and full of character.

KEY VINEYARDS

Our Hawke's Bay Sauvignon Blanc is grown in the Bridge Pa and Twyford sub-regions in Hawke's Bay, where the warm climate and free-draining alluvial soils produce ripe fruit characters and lively acidity.

WINEMAKING

Harvested in the cool hours of the morning, minimal winemaking interventions were used to preserve the aromatics and fruit flavours. At the winery, the grapes were gently pressed, and the juice cold-settled before fermentation.

TECHNICAL DATA

Alcohol: 12%

pH: 3.30

Acidity: 8.0 g/L

Residual Sugar: 4.58 g/L

TASTING NOTES

An elegant expression of a classic Hawke's Bay Sauvignon Blanc, dancing with the aromas of gooseberry, guava, lime blossom and a subtle herbaceousness. The mouthwatering palate is full of tropical fruit flavours and well-balanced citrus acidity, with a delicious fresh finish.

FOOD MATCH

Best served chilled, this luscious Sauvignon Blanc pairs beautifully with a Thai green curry, or fresh fish ceviche with coconut, lime and chilli.

