

SAUVIGNON BLANC

MARLBOROUGH
2026



VINTAGE OVERVIEW

The 2026 harvest in Marlborough was one to remember, with our earliest harvest start on record. A consistently warm summer and dry weather in the lead up to harvest meant the fruit developed beautifully and was able to be picked at the optimum time. The quality of the grapes has been outstanding - vibrant, finely balanced, and full of character.

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: 3.36
Acidity: 7.1 g/L
Residual Sugar: 1.52 g/L

TASTING NOTES

Zesty, vibrant and full of life, this wine opens with a punchy hit of fresh-cut capsicum and basil, layered with gooseberry, hints of guava and passionfruit, and a bright citrus edge that keeps every sip exciting. The palate is crisp and refreshing, delivering a smooth finish and a fresh line of flavour. A textbook expression of Marlborough Sauvignon Blanc - expressive, pure and brimming with regional character.

FOOD MATCH

Best enjoyed chilled, this wine is your go-to for fresh seafood and light bites. Try it alongside freshly shucked oysters, a citrus-dressed ceviche, or grilled prawns with a squeeze of lime. It's equally at home with a plate of Vietnamese-style rice paper rolls.

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

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