



FAMILY RESERVE
**Marlborough
Sauvignon Blanc**
2025

An outstanding Sauvignon Blanc with all the exceptional characteristics of Marlborough.

Produced in a fuller, riper, and softer style that develops well, this wine is clean, fresh and tropical, with fruit harvested from several vineyards situated throughout Marlborough.



LASTING CHARACTER



WINEMAKER NOTES

Sweet and inviting with notes of lantana, passionfruit. Very pungent. This is followed by citrus, slate and nettles.

Blackcurrant and tropical fruits explodes onto the palate - this is joined by green tropical notes and citrus. Mineral and spice linger of the finish with a dash of lime zest. Fresh and juicy.

FOOD RECOMMENDATION

Partner it with crumbed chicken breasts dabbed with mustard-cream sauce, or with baked salmon, smeared with salsa verde (puréed mint, parsley and capers).

AWARDS



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INFORMATION

First Vintage	2001
Grape Variety	Sauvignon Blanc
Region	Marlborough
Clonal Selection	Predominately MS
Harvest Method	Machine
Harvest Dates	Various
Harvest Analysis	Various
Processing	Crushed & de-stemmed
Fermentation Vessel	Stainless Steel Tanks
Fermentation	Inoculated with <i>Saccharomyces cerevisiae</i> , <i>Torulaspora delbrueckii</i> , <i>Kluyveromyces thermotolerans</i> and <i>Lachancea thermotolerans</i> for added complexity of flavour and mouthfeel.
Malolactic	None
Maturation	3 months+ on lees
Fining	Plant protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	12.5%
TA	6.1g/L
pH	3.3
Residual Sugar	3.5g/L

