

WINEMAKERS' RESERVE

Marlborough Sauvignon Blanc

2026

Not your typical Marlborough Sauvignon Blanc! By using a combination of barrel and cool tank fermentation, our winemakers have added complexity and interest to the varietal characteristics consumers around the world know and love.

The result is an intensely flavourful wine, smooth, balanced and delicious, with flavours of golden apple, guava, lemon and a hint of toasted hazelnut.

LASTING CHARACTER



WINEMAKER NOTES

Guava, gooseberry and mango with rock melon and brioche. Warm cinnamon and white spice notes add complexity.

Sweet fruited entry with tropical notes of lychee, papaya and persimmon. Apple and gooseberry bring freshness with a lively acid thread running through the palate. Mealy and richly textured, mouth filling and oily with good focus and a warm, lingering finish.

FOOD RECOMMENDATION

Pork belly with a sticky ginger, star anise and palm sugar glaze or Pan-roasted scallops with brown butter, toasted hazelnuts and a roasted pumpkin purée.

AWARDS

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INFORMATION

First Vintage	2001
Grape Variety	Sauvignon Blanc
Region	Marlborough
Clonal Selection	MS
Harvest Method	Machine
Harvest Dates	21st March - 5th April
Harvest Analysis	Various
Processing	Crushed and de-stemmed. 8% whole bunch pressed.
Fermentation Vessel	A selection of 650L Oak Pipes, 5320L Cigars. Small % new (French)
Fermentation	100% at Ambient temps with indigenous yeast.
Malolactic	25%
Maturation	5 months in barrel with fermentation lees
Fining	None
Filtration	Yes

TECHNICAL NOTES

Alcohol	14.0%
TA	5.8g/L
pH	3.42
Residual Sugar	3.3g/L

NEW ZEALAND SUSTAINABLE WINEGROWING