



MOUNT RILEY SAUVIGNON BLANC 2025

VINTAGE

The 25 season began early, with an excellent flowering period leading to full bunches and initial estimates pointed towards higher than average yields. Fortunately, the weather in the run up to harvest was very kind. Sensational dry conditions from Christmas through to harvest ensured there were no disease issues. Cooler temperatures throughout January and February were beneficial in slowing down sugar accumulation and extending the ripening period allowing a longer hang time laying the foundation for more aromatic intense fruit

WINEMAKERS NOTES

Our 2025 Sauvignon Blanc is a blend from multiple vineyard sites throughout Marlborough, with a portion from the Awatere Valley and the balance from the Wairau Valley. Grapes were crushed and destemmed prior to pressing and fermentation was induced by the introduction of carefully selected yeast strains. We fermented in stainless steel at cool temperatures to preserve the lifted aromatics in this wine.

TASTING NOTES

- Colour* Light straw with green hues.
- Bouquet* Complex aromas of citrus, passionfruit, gooseberries and currant with a touch of crushed herbs.
- Palate* Weighty mouthfeel with intense although refined flavours finishing with a crisp acidity.
- Drink* Drinking well now; this wine can be enjoyed until late 2028. Great as an aperitif or match with seafood, smoked fish, fresh salads, or chargrilled vegetables

TECHNICAL INFORMATION:

Grape variety: 100% Sauvignon Blanc
Origin: Marlborough, NZ
Alcohol: 13%
RS: 3.8 g/L
TA: 7.09 g/L
PH: 3.18 g/L

