



MOUNT RILEY SAUVIGNON BLANC 2026

VINTAGE

2026 was a 'classic' Marlborough growing season. A warmer start to summer was followed by cooler temperatures throughout January and February. This was beneficial in slowing down sugar accumulation and extending the ripening period, allowing a longer hang time laying the foundation for more aromatic fruit intensity.

WINEMAKERS NOTES

Our 2026 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 2030. 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: 3.7 g/L
TA: 7.1 g/L
PH: 3.25 g/L

