

Alc
13%

pH
3.3

TA
6.79g/l

SEASON SUMMARY

A classic vintage: great weather, great conditions, great fruit.

An usually warm spring gave us an even budburst, a settled flowering, and fruit-set tracking neatly behind. January's cooler weather and regular rain events kept our vineyard teams on their toes, but February finally gave us a taste of a long-awaited Marlborough summer.

With clear skies and plenty of sunshine, the fruit matured beautifully and the Sauvignon Blanc harvest got underway on 16th March, with the first fruits coming in looking ripe, complex and concentrated. The last of the Sauvignon Blanc was welcomed into the winery on 2nd April.

KEY VINEYARDS

Our Sauvignon Blanc comes largely from vineyards planted on the Wairau Valley floor, where the climate and free-draining gravelly soils are perfect for Sauvignon Blanc.

WINEMAKING & BLENDING

The free-run juice was cold settled before racking and inoculation with selected yeast. Fermentation was carried out primarily in stainless steel tanks, with around 3.7% of the blend fermented at warmer temperatures in large-format oak vats. A portion was also fermented using wild yeast to build texture and complexity. We tasted 92 different portions, of which 83 were selected to create the final blend.

NOSE

- Aromatic and expressive
- Lemon-sherbet | Passionfruit | Peach
- Grapefruit skin | Makrut lime leaf
- Sun-warmed sand dunes

PALATE

- Vibrant and intense
- Concentrated core of luscious fruit
- Balance and freshness
- Lively steel-cut-lemon acidity
- Saline tang on the finish

CLOUDY BAY
NEW ZEALAND



Sauvignon
Blanc

2026