

SAUVIGNON BLANC 2025

Single Estate - Brige Pa - Hawkes Bay - Certified Organic - Vegan friendly

The 2025 Hawke's Bay Sauvignon Blanc is a youthful wine with fine acidity and length.

Aromatically expressive, showing green melon, passionfruit and lemongrass, layered with lime zest, kawakawa and a subtle oyster-shell minerality. The palate is refreshing and saline, with a plush mid-palate of green melon, followed by crisp lychee and a bright kaffir lime and pink grapefruit citrus finish.

VITICULTURE \

We grow Sauvignon Blanc on our Bridge Pa Triangle Vineyard, deep Red gravel soils allowing for good drainage and ripening. Intensive canopy management provides us with a good balance between varietal herbaceous notes as well as ripe, tropical characters.

WINEMAKING \

Machine harvested grapes were destemmed and crushed to press. Stainless steel fermentation to maintain freshness.

After fermentation the wine was left on yeast lees for 2 months, with regular stirring of the lees. Our focus is on clean varietal flavours, fresh fruit and richness on the palate.

BEST DRINKING \

Drink from 2025 till 2029. Sauvignon is best as a young wine and will become more rounded with time in bottle.

BLEND \

Sauvignon Blanc 100%

TECHNICAL INFO \

Alcohol 12% alc

Residual sugar <1 g/L

Total Acidity 5.8 g/L

PH 3.48

FOOD MATCH \

Fresh Oysters

Grilled fish with kaffir lime and herbs

Green papaya or citrus-dressed salad

