



TASTING NOTE

WINEMAKER COMMENTS

The 2026 season awoke early and continued at pace from September through to December, with unseasonably warm days. Frosts were barely a concern, and conditions were notably dry - intensified by the nor'west winds that whip through the valleys. This continued through to late December, when a period of welcome rain replenished the parched vines and landscape.

The pace eased as settled weather returned from late summer through autumn, allowing for a slower ripening period until fruit was mature and ready to harvest in mid-March. The hot start and cool, measured finish have certainly shaped the wines this year - much to their benefit.

An elegant restraint on the nose, with layers of fresh green apple, citrus and white peach, alongside subtle notes of white spice and elderflower. The palate is riper and richer, with ripe red apple, lychee and yellow autumn fruits. Time on lees in stainless steel and fermentation in older oak bring a mouth-filling richness to the wine. **Matt Ward**

WINEMAKING

Winemaking begins before harvest, walking the vineyards and tasting fruit to judge when flavours are right and timing is optimal for picking. Blocks are kept separate in the winery and fermented in both stainless steel and a range of older oak vessels, adding further complexity. Select neutral yeasts are used to let vineyard character take precedence over immediate fruit expression, favouring restraint and site-driven detail. Time on lees complements this, building a little more weight and interest.

GEOGRAPHICAL INDICATION

100% Sauvignon Blanc from Marlborough, New Zealand - certified with Appellation Marlborough Wine.

VINEYARDS

70% of the blend comes from Marlborough's Southern Valleys, a cooler, more elevated sub-region prized for its intensity and structure. Of this, 40% is drawn from our estate vineyard, 'Sound of White', in the Waihopai Valley, with a further 30% sourced from the neighbouring Omaka and Brancott Valleys. The remaining 30% comes from grower sites in the wider, warmer Wairau Valley, adding riper, rounder fruit character to the blend. Together, these distinct sites shape the complex, layered style of Sauvignon Blanc that Catalina Sounds has become known for.

ANALYSIS

Alcohol	13%
pH	3.23
Acid	6.7g/L
Sugar	1.6g/L

CELLARING POTENTIAL

Best enjoyed in its youth, though this can develop nicely until 2030.

FOOD MATCH

A range of seafood dishes, hard cheeses, and crisp green salads with fresh herbs and olive oil.