Sauvignon Blanc Whitehaven 2025



Region

Marlborough is by far New Zealand's largest grape growing region with more than two-thirds of all plantings. First planted in 1873 it is known in the region by the Maori name, Kei puta te Wairau meaning 'the place with the hole in the cloud' due to its very high 2,410 sunshine hours a year. High sunshine and a dry growing season help to create the famous intense flavours. Generally, plantings are in two main valleys of Wairau and Awatere. Much of the land is alluvial river basin with well-drained soils that provide an ideal for Sauvignon Blanc and clay slopes better suited Pinot Noir and Pinot Gris.

Producer

Whitehaven sources fruit from 40 acres of its own vineyards and from 30 contracted growers located in carefully selected vineyard sites across Marlborough's Wairau and Awatere valleys. Viticulturist Stephen Dempster joined the Company in 2002 and his role`s major focus is working with Whitehaven`s growers to obtain the best possible quality fruit. Whitehaven`s continued success is because of the strong partnership it has with its contract growers and the unique flavours obtained from their vineyards.

Tasting Notes

This wine is made from selected parcels of fruit grown in Marlborough and harvested in cool evening conditions to retain freshness of flavour. The wine is clear, bright and a light straw yellow in colour. The nose shows an expressive bouquet of grapefruit, cut grass and nettles. The palate is light and dry with notes of gooseberry, elderflower, hedgerow and a slight flinty minerality. A racy acidity leaves a clean and fresh impression on the palate.

Food

Best served with fresh asparagus, grilled fish or salads.

Technical Information

Country	New Zealand	**Dry/Sweet Style**	Dry
Region	Marlborough	**Alcohol Content**	13%
Grape(s)	Sauvignon Blanc (100%)	**Closure Style**	Screw cap
Type	White	**Organic/Biodynamic**	No
Style	Crisp	**Allergens**	**Milk:** No **Egg:** No
Oaked Style	Unoaked	**Vegetarian/Vegan**	**Vegetarian:** Yes **Vegan:** Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		

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