



TASTING NOTE

WINEMAKER COMMENTS

The 2025 season got off to an enthusiastic early start. October and November were unseasonably warm, with temperatures reaching 30 degrees celsius, far higher than expected for the time of year. December then delivered cool, grey and drizzly weather slowing development on the vine. While the weather was unseasonal, so were the overly abundant yields across Marlborough!

Fruit thinning was carried out across every single block and every single vine for both owned and grower vineyards to give fruit the best chance to ripen without the pressure of disease. Yield reduction really paid dividends when it came to scoring and grading the wines prior to blending with superb balance across all components.

Beautifully aromatic, scented with orange blossom, sweet herbs and ripe tangelo. The palate is bright and fresh with juicy citrus, crushed oyster shell and ripe botanicals. With crisp, fresh structure and ripe fruit this is a classic style of Marlborough Sauvignon Blanc with typical Catalina Sounds restraint. **Matt Ward**

WINEMAKING

Individual blocks were harvested by machine over 4 weeks, commencing on the 13th of March. Fruit is transported straight to the winery, gently pressed over 2.5 hours and cold settled. After 2-3 days clear juice is racked and fermented in stainless steel tanks with a selected yeast. A small portion is fermented in older, large format oak, mostly with indigenous yeast. The components are left on lees without SO2 for as long as possible, then blended in late June for bottling in July. This wine is vegan friendly.

GEOGRAPHICAL INDICATION

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

VINEYARDS

Fruit was sourced from our estate and grower vineyards across the Southern Valleys and central Wairau Plains, with the majority coming from the Southern Valleys. The soil types in these areas vary and create distinct nuances in the wines. The central Wairau Plain is old riverbed, comprised of free draining, alluvial soils, often with large river stones, then move south into the foothills of Blenheim where older and denser clay loams prevail.

ANALYSIS

Alcohol	13%
pH	3.22
Acid	6.9g/L
Sugar	1.8g/L

CELLARING POTENTIAL

Enjoy over the next three years or more when cellared correctly.

FOOD MATCH

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