



TASTING NOTE

WINEMAKER COMMENTS

The growing season at Sound of White was like that of the region in 2025, where abundant yields took time and energy thinning by hand to ensure the vines were in balance. From January on it was reasonably relaxed as the weather was settled and allowed a long even ripening period. The fruit for this wine is from a single block at the estate and harvested on the 3rd of April 2025.

Aromas of crushed ginger and herbs meld nicely with ripe fruit and a subtle 'smoke' from a touch of lightly toasted oak. The palate is layered and textural, with a core of stone fruit and a lengthy finish. A unique, small batch expression of Sauvignon Blanc from our estate vineyard, Sound of White. **Matt Ward**

GEOGRAPHICAL INDICATION

Southern Valleys/Waihopai Valley

VINEYARD

Catalina Sounds 'Sound of White' vineyard. Specifically, 'D' block, on rich clay soils at the foot of our oldest Pinot Noir block. These vines are pruned to two canes to limit the yields.

WINEMAKING

The winemaking is intended to be gentle. Hand harvested fruit is lightly pressed to a tank and briefly settled for a day before transferring cloudy juice to 300 & 500 litre barrels for a wild fermentation. A small portion of the wine is fermented and aged in lightly toasted new oak which adds further charm and complexity. Partial malolactic adds softness and richness to the palate. After maturing in oak for 11 months, the barrels were racked off lees to tank, lightly filtered and bottled in March 2026

ANALYSIS

Alcohol	13.5%
pH	3.25
Acid	6.1g/L
Sugar	2.3

CELLARING POTENTIAL

7+ years

FOOD MATCH

Pairs deliciously with a Yum Yum Sushi Salad. Fresh chopped veg, salmon, rice, soy, pickled ginger and Japanese mayonnaise.