

SAUVIGNON BLANC, TAPI

Vintage **2025**



Sauvignon Blanc, a bright and memorable wine, named after the imperial Mt Tapuae-o- Uenuku rising above the Marlborough wine region.

TASTING NOTE

Aromas of passion fruit, lime, lemon and blackcurrant. Flavours of ripe lemon and tropical fruits on the palate. Bright refreshing textural acidity providing length and persistence with an elegant finish.

VINIFICATION DETAILS

Machine picked from 23 yr old vines, destemmed in the vineyard and gently pressed in the winery. 10% is barrel fermented in old French oak barriques, 90% in Stainless steel tank. 100% is lees aged for 4 months. Certified sustainable and organic (in NZ and Australia only)

AWARDS

New World Wine Awards: Silver
Decanter: 90 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	3.5
pH	Acidity
3.30	7.2

ATTRIBUTES

 Origin New Zealand	 Variety Sauvignon Blanc	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Gus Altschwager & Mark Kenneally	 Finning Agent None	 Closure Screw top	 Region Marlborough	 Vegan Yes