

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

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


Fining Agent

None



Closure

Screw top



Region

Marlborough



Vegan

Yes