

MANSION HOUSE BAY MARLBOROUGH SAUVIGNON BLANC 2025



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TASTING NOTES:

Expressive of the Marlborough vintage with lifted aromas of grapefruit, lemongrass, ripe stone fruit, tropical hints, and with gentle crushed herb notes in support.

Fine and elegant, with flavours of grapefruit, lime, yellow peach and exotic tropical fruits underscored with varietal herbaceous notes. Clean and dry on the finish, this medium-bodied wine leaves the palate refreshed and wanting more.

TECHNICAL DETAILS:

Alcohol: 13.5 %
Residual Sugar: <1.0 g/L
Acidity: 5.1 g/L
pH: 3.55
Harvest Dates: various across March 2025.

2025 VINTAGE:

The winter before Spring 2024 brought ideal rainfall, driving strong early growth, high inflorescence numbers, and a rapid, clean flowering that set up excellent crop potential. Although ripening slowed mid-season due to milder conditions and larger yields - requiring fruit thinning - dry conditions kept disease pressure low and allowed a high-quality harvest from early March through early April.

VINIFICATION:

The fruit was machine-harvested and pressed immediately with minimal skin contact. After settling, the clear juice was fermented in stainless steel tanks at 16°C – 12°C with selected yeast strains to preserve pure sub-regional characters and varietal flavours. The wine sat on light yeast lees in tank for up to 3 months prior to blending in August 2025. The wine has been heat and cold stabilised, and sterile filtered, prior to bottling.

Enjoy this wine while it is young and fresh, or allow to develop nicely (which it will beyond 5 years) if cellared carefully. Pair with sustainably sourced seafood, fresh summer salads, Japanese cuisine or soft salty cheeses.

