



# Black Cottage

## Sauvignon Blanc

Marlborough New Zealand 2025

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Sustainably Grown | Vegan Friendly

### Harvest & Winemaking notes:

The 2025 growing season kicked off with a warm spring, leading to excellent flowering conditions and healthy yields. A cool, wet summer was followed by dry and warm conditions in February. This allowed for optimal harvest conditions for ripening fruit. As a result, the fruit had vibrant acidity and great concentration, with excellent balance, reflecting the region's signature style.

This sauvignon blanc underwent cool fermentation in stainless steel tanks before aging on lees for 2 months to add texture and complexity.

Winemaker : Sanna Stander

### Tasting notes:

This lively sauvignon blanc has aromas of freshly squeezed lime, cucumber and jalapeño. The palate is juicy and refreshing with flavours of green kiwifruit and gauva and a mouthfeel that is crisp, refined and focused with a delicate wet stone finish. Its bright acidity brings it together to leave you wanting more.

Best enjoyed on a sunny afternoon with friends with freshly steamed green lip mussels.

### Analysis:

SUB-REGION	Southern, Lower Wairau & Lower Awatere valleys
SOIL TYPE	Alluvial
VARIETIES	Sauvignon Blanc
PH	3.23
TA	7.2 g/l
RS	3 g/l
ALCOHOL	12.5 %

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