

WILDSONG

Hawke's Bay Sauvignon Blanc 2025

Wildflowers blooming between the vines signal something natural is happening in our vineyards in Hawke's Bay, New Zealand. These vineyards have a harmony, an energy and uniqueness about them that we believe you can taste in our wines.

Growing wildflowers encourages beneficial insects and wildlife above and below the ground, creating a diverse and complex ecosystem that helps grow healthy vines and grapes with a natural resilience – the basis of sustainable and organic grape growing.

VINEYARD

Our Sauvignon Blanc comes from vines planted in the late 1990's at Mangatahi in Hawke's Bay. The vineyard is situated on the ancient alluvial shingle terraces high above the Ngaruroro River. As one of the most elevated vineyards in Hawke's Bay its North facing slopes enjoy long and hot summer days but chill off overnight making this the perfect place for Sauvignon Blanc.

WINERY

The grapes were harvested early in the morning, gently pressed and fermented in stainless steel to maximise fruit purity and intensity. A cool ferment and a couple of months resting on yeast lees before the wine was prepared for bottling has helped create a rich palate and a little more complexity.

TASTE

This highly enjoyable Sauvignon Blanc is filled with passionfruit, grapefruit and rock-melon characters with an elegant lime zest lift. The palate is generous and flavoursome with excellent fruit intensity, beautifully structured by juicy acidity. It is long and attractive on the finish.

ANALYSIS

Alcohol – 12.5 % pH – 3.26 TA – 7.29 g/l RS – 3.6 g/l

