

STARBOROUGH

MARLBOROUGH - NEW ZEALAND



SAUVIGNON BLANC MARLBOROUGH 2025

TASTING NOTE

A refreshing wine bursting with aromas of pungent passionfruit and tropical fruits with fresh herb and lime notes. The bright pristine palate is filled with juicy, powerful passionfruit and tropical fruit flavours. This is a concentrated rich wine finishing long with fresh mouthwatering acidity.

TERROIR	VALLEY	VINEYARD	SOIL	%
	Awatere	Starborough Terrace	Seddon Silt Loam	25
	Awatere	Long Lane	Dashwood Gravel Loam	75
TASTE	AROMA			Wild passionfruit, ripe gooseberry, blackcurrant, lemon balm
	PALATE		Ripe tropical fruits, juicy with a refreshing mineral and salty finish	

VITICULTURE

The yield on the two and three cane VSP (vertical shoot position) trained vines were closely monitored through the growing season. Targeted shoot thinning was performed to produce optimum canopy growth and yield control.

Each block was carefully monitored during ripening and machine harvested in cool early morning conditions at peak maturity and flavour development.

WINEMAKING

The fruit was pressed quickly to minimise skin contact and juice deterioration following harvesting. After settling, the juice was fermented using selected yeast in stainless steel at cool temperatures retaining fruit flavour and freshness.

All individual vineyard parcels were left on light lees and kept separate until May, when the blend was assembled from the most desirable parcels.

The wine was bottled in June with an alcohol of 13.0%, pH 3.26 and acidity of 7.5 g/l.

RELEASE: OCTOBER 2025

5 Stars 94/100, Sam Kim Wine Orbit



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