



Reviews & Accolades

SAUVIGNON BLANC 2017

HONG KONG INTERNATIONAL WINE & SPIRITS COMPETITION

November 2017

Gold Medal

WINEORBIT.CO.NZ

Sam Kim, August 2017

5 Stars & 93 Points

It is instantly likable on the nose showing nectarine, green rockmelon, feijoa and lime zest aromas. The palate delivers excellent vibrancy and juicy mouthfeel, brilliantly supported by refreshing acidity. The wine offers youthful charm and lovely fruit purity, finishing long and attractive. At its best: now to 2019.

DECANTER WORLD WINE AWARDS

May 2018

Silver Medal & 90 Points

Clean, ripe and focused with Sicilian lemon, seaweed and white peach. Powerful, with a certain refinement and potential to age.

BOBCAMPBELL.NZ

Bob Campbell MW, November 2017

4 Stars & 90 Points

A blend of grapes from the Wairau and Awatere Valleys, although stylistically it seems more typical of the Awatere with cut grass, green capsicum and subtle passionfruit flavours. Quite flavoursome and well-balanced, it offers good value at this price. Drink 2017 to 2020.

AIR NEW ZEALAND WINE AWARDS

October 2017

Silver Medal

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, November 2017

4 Stars & 17.5 / 20 Points

Bright, very pale straw colour with slight green hues, near colourless on the edge. The nose is softly fresh with elegantly concentrated aromas of passionfruit and tropical fruits, along with subtle notes of fresh herbs and nettle elements. Dry to taste and medium-bodied, the palate has fresh, bright and lively flavours of passionfruit and tropical fruit with fresh herbs, nettles and cut grass flavours. The mouthfeel is brisk with fresh acidity enhancing the cut. The wine flows with good drive along a fine-textured line, leading to a lingering finish of passionfruit, nettles and cut grass. This is a bright and vibrant Sauvignon Blanc with flavours of passionfruit, nettles and cut grass on a crisp and lively palate with good linearity. Serve with salads and vegetables, and Mediterranean fare over the next 2 years. A blend of 60% Awatere Valley and 40% Wairau Valley fruit, cool-fermented in stainless-steel to 12.5% alc. and 4.25 g/L RS.