



Reviews & Accolades

SAUVIGNON BLANC 2017

DECANTER WORLD WINE AWARDS

May 2018

Best in Show, Platinum Medal & 97 Points

Barely deeper than silver in the glass, this delicately vinified Marlborough Sauvignon evokes its origins with a clear, pervasive grass-and-pea-flower freshness. There's great restraint and purity here, with nothing obvious, sweaty or over-drawn. In the mouth, the wine is fresh, sappy, long and vivid, with those grass and sweet-pea notes balancing clean green apple fruit. The wine is roundly dry but without any cloying sweetness, harvested at (or blended to suggest) the perfect cusp of ripeness. 2018-2020

ROYAL EASTER SHOW WINE AWARDS

February 2018

Gold Medal

SYDNEY INTERNATIONAL WINE COMPETITION 2018

November 2017

Gold Medal

Exceptional pale straw green colour. Intensely mineral quality to the aromas with flint and wet stone. The palate continues with that minerality which is an excellent foil to food. - Dr Ken Dobler

Spicy, green grassy gooseberry nose. Med-full, dry, green capsicum, grassy mid-palate. Fairly straightforward. Dry finish. Long. - Ying Tan, MW

MARLBOROUGH WINE SHOW

October 2017

Gold Medal

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, November 2017

5 Stars & 18.5 / 20 Points

Bright pale straw-yellow colour with slight green hues, lighter edged. The nose is fresh with vibrant aromas of tropical fruits, passionfruit and gooseberries, unfolding an array of fresh herbs, snow peas, nettles, cut grass, and floral detail with mineral elements. Dry to taste and medium-bodied, the palate has intense and penetrating flavours of passionfruit and gooseberries, herbs and snow peas, with nettle notes. The fruit forms a tight and well-concentrated core, and flows along a fine-textured line enlivened by brisk, mouthwatering acidity. This has depth and detail. The wine carries to a very long, lingering, softly concentrated finish of passionfruit, herbs and nettles. This is a fresh and vibrant Sauvignon Blanc with intensely penetrating and detailed flavours of passionfruit, tropical fruits, herbs and cut grass on fine, mouthwatering palate. Match with Pacific Rim fare over the next 2 years. Awatere Valley fruit cool-fermented in stainless-steel to 12.5% alc. and 4 g/L RS.

BOBCAMPBELL.NZ

Bob Campbell MW, November 2017

4.5 Stars & 93 Points

A distinctively Awatere Valley style with sweet grass, green capsicum, tomato leaf, mineral and nettle characters. Quite a concentrated wine in a bone-dry style that gives a nod in the direction of Sancerre.