Collectables
Sauvignon Blanc 2026, Marlborough NZ

WINEMAKER'S COMMENT

A wine of exceptional poise and balance, with beautifully integrated aromas and flavours together with a finely textured palate and a long, vibrant finish.
Expressing the distinctive character of the Rapaura subregion, the wine offers lifted aromas of citrus and tropical fruits. The palate reveals enticing layers of concentrated tropical fruit, ripe citrus and subtle herbal notes, beautifully balanced by fresh, juicy acidity.



VINEYARD

Certified Organic by BioGro New Zealand.
Located in Marlborough's premium Rapaura subregion, our commitment to organic viticulture encourages the vineyard to express its unique character with minimal external intervention. As the vines have become more self-sufficient and naturally balanced, the wines have shown greater depth of flavour and richness of texture.

HARVEST & WINEMAKING

Harvested during the cool of night to maintain freshness and flavours. The grapes are de-stemmed and pressed, then slowly fermented in stainless steel at a cool temperature using carefully selected yeast.

ANALYSIS

alcohol	13.0%
total acidity	6.9 g/l
residual sugar	3.10 g/l
low total sulphur	63 mg/l

CERTIFIED bio gro NZ CERT ORGANIC 5240 NZ-BIO-003

VEGAN SUITABLE

WALNUT BLOCK
WINES

43 Blicks Lane, Blenheim, Marlborough, New Zealand
T: +64 (0) 3 577 9187, M: +64 (0) 21 734 475, E: sowman@walnutblock.co.nz
www.walnutblockwines.co.nz