MOHUA SAUVIGNON BLANC 2025

TASTING NOTE:
Pale straw in colour and bursting with bright citrus, snow pea and pineapple on the nose. Intense and delicious, this wine showcases the Wairau Valley and the long ripening season, with lovely complexity and layering of flavours.

STYLE:
An elegant expression of the world-renowned Marlborough Sauvignon Blanc, bringing distinct and consistent characters to every vintage.

THE SEASON:
The 2025 growing season began with a mild spring and an exceptional flowering period, followed by warm sunny weather through to the end of December. Temperatures were somewhat cooler in January and February, ideal for measured ripening and maintaining natural acidity. This resulted in wonderfully balanced fruit with delightful aromatics, harvested in warm and sunny late summer conditions.

FRUIT SOURCE:
Lower Wairau and Southern Valleys

HARVEST:
24 March – 07 April 2025

CELLARING & SERVING:
Drink now
Ideal serving temp 7-10°

ANALYSIS:
pH: 3.8 TA: 7.24g/L
Brix av: 21.5 RS: 3.8g/L

ALCOHOL:
12.5%