

M A R L B O R O U G H

— NEW ZEALAND —

GRAVEL & LOAM



2025 MARLBOROUGH SAUVIGNON BLANC

TASTING NOTES:

Fresh and lively, Gravel & Loam Sauvignon Blanc bursts with citrus zest and freshly cut grass, complemented by subtle tropical notes. On the palate, crisp acidity carries flavors of passionfruit, guava, and a hint of lemongrass, finishing with a clean, refreshing touch.

FOOD MATCHES:

Grilled shrimp, oysters, or a fresh Caesar salad, this Sauvignon Blanc enhances the brightness of seafood and light fare. It also pairs beautifully with roast turkey, or grilled asparagus, and complements dishes like crab cakes and citrus-glazed salmon, making it a versatile companion for a variety of meals.

WINEMAKING:

Harvested in the cool morning to maintain its natural acidity, the fruit was gently pressed, with the juice fermented in stainless steel tanks to preserve vibrant aromas. The wine was then fined and filtered before bottling.

ANALYSIS AT BOTTLING

Alcohol	13%
Residual Sugar	3.7 g/l
pH	3.06
TA	6.4 g/l