

# TIRAKI SAUVIGNON BLANC 2025



Bright, bold, and effortlessly fresh, the 2025 Tiraki Sauvignon Blanc is Marlborough turned up a notch. Bursting with tropical vibes, it leads with guava, passionfruit, and grapefruit, backed by a squeeze of citrus and a cool whisper of wet stone.

On the palate, juicy tropical fruit takes center stage, but it's the zippy acidity that gives the wine its pulse, driving it forward with serious energy. The portion of wild fermentation, plus the touch of older oak, adds texture and edge.

Fresh, vibrant, and made for spontaneous moments.

## BEST SERVED WITH

Our Sauvignon Blanc shines with ceviche, chargrilled asparagus, goat's cheese, or even fried chicken. But wine isn't just something you drink, it's part of the story. Wherever you are, whatever you're doing, it's always better with a bottle in hand.



Goat's Cheese



Panfried Butterfish



Ceviche

## WINE STATS

Alcohol: 13 %  
pH: 3.22  
TA: 6.4 g/L  
RS: 2.5g/L  
Contains Sulphites  
Vegan Friendly



## VINEYARD

Fruit sourced from our Oddstone vineyard. Free draining alluvial soils. Vine age 13-31 years.

## VINTAGE

Warm spring temperatures kicked the growing season into gear with flowering occurring 10 days earlier than normal. This set the stage for higher than average yields and meticulous work in the vineyard was required to ensure the vines were balanced. Cooler summer temperatures during January and February extended ripening times and allowed for great flavour development. The fruit was picked in two stages during the last week of March and first week of April.

## WINEMAKING

To capture maximum freshness and aromatics, fruit was picked in the cool of early morning and gently pressed to tank for cold settling. The clear juice was then fermented at low temperatures in stainless steel using carefully selected yeast strains. To build texture and complexity, 15% of the wine underwent wild fermentation in a mix of seasoned oak puncheons and stainless steel tanks. After blending, the wine was aged on light lees for five months, adding mouthfeel and subtle savoury depth while preserving vibrant acidity and purity of fruit.