

wine**central**

SAUVIGNON BLANC



Unique, exuberant and intense

The flavours in Sauvignon Blanc range but the pronunciation of the fruit is almost always bold.

BODY



TANNIN



ACIDITY



AGE

Drink young for the full fruit profile.

Key Flavours



----- Capsicum



----- Passionfruit



----- Grapefruit



----- White Peach

History

Originating from Bordeaux, France, Sauvignon Blanc is a green-skinned grape that is not only produced as a refreshing white wine but is used in dessert wines. It arrived in New Zealand in the 1970's and began growing in Marlborough. The 80's was when it started gaining recognition and slowly but surely it became the grape synonymous with NZ wine.

Description

Sauvignon Blanc packs a fruity punch with high acidity, a refreshing palate and small doses of sweetness. Its often on the drier side making it a refreshing aperitif and a favourite among Kiwis on a hot day!

Buying Guide

Why is NZ so famous for Sauv?

Sauvignon Blanc dominates the grapes planted in NZ because cool regions such as Marlborough and Nelson offer a great spot to bring the acidity up and let those passionfruit flavours shine.

If you're after something from beyond NZ...

The Sancerre appellation in the Loire Valley produces Sauv that's a little more subtle but with all the flavour. It's more mineral-driven and flinty Sauv making it great with food.

If you're after something different...

Chilean Sauvignon Blanc is high on acidity like NZ but it's contrast of flavours is exciting and needs to be drunk to be believed!



Where in the World

Loire France,
New Zealand, Chile,
South Africa, USA



Food Pairing

Oysters & lemon
Salty cheese
Light meals
Fish & lemon
Asian cuisine



Top Tips

The racy white grape that put NZ on the wine map!

- ☆ Sauvignon Blanc is the most popular grape in New Zealand.
- ☆ It occupies 77% of the country's vineyards with 23,000 hectares.
- ☆ Most of it is in Marlborough – the country's biggest wine region.
- ☆ Marlborough is home to 26,000 of this country's 37,000 hectares of grapes.
- ☆ Sauvignon Blanc originally comes from France's Loire Valley and Bordeaux.
- ☆ Sauvignon Blanc is often referred to as 'Savvy' or 'Sav'.
- ☆ It's often described as tropical, herbaceous and pungently fruity.
- ☆ Most Sauvignon Blanc is made without oak.
- ☆ It can also be blended with other grapes, most popularly with Semillon.
- ☆ The best versions can be fermented or matured in oak to gain body, richness, smooth creamy flavours and high quality.