

BOATSHED BAY

WINE OF NEW ZEALAND

INSPIRED BY MARLBOROUGH'S COASTAL BEAUTY

Boatshed Bay embodies the life and colour of the Marlborough Sounds on the South Island of New Zealand. For many years we have proudly crafted wines from our picturesque vineyards of this region.

MARLBOROUGH

The Marlborough growing region is New Zealand's premier wine producing area. It is known for its diverse terrain of rugged mountain ranges and vast stretches of flat valleys outlined by jagged hills. The area is marked by plentiful bodies of water from streams and rivers to the famed Marlborough Sounds and captivating views of the South Pacific Ocean.

One of New Zealand's sunniest and driest regions, Marlborough enjoys about 2,400 annual sunshine hours. With an average daytime temperature of 18°C and cool nights brought on by coastal winds, it offers idyllic conditions for growing world-class Sauvignon Blanc.

VINEYARD

Our Sauvignon Blanc is crafted from premium fruit grown in the Awatere and Wairau Valleys of Marlborough, New Zealand. Combining fruit from each of these regions adds an extra dimension to the wine; the Wairau Valley fruit lifting the aromatics, whilst the Awatere component adds an attractive mineral note.

WINEMAKING

We believe in letting the quality of our fruit show through in the wine. Our Sauvignon Blanc is picked at the peak of the season and gently pressed before being fermented and aged in stainless steel tanks. The result is a wine that is the purest expression of our Marlborough terroir.

TASTING NOTES

Unmistakably Marlborough, our 2022 Sauvignon Blanc is bursting with ripe tropical fruits, crunchy greens and citrus on the nose. Juicy acidity on the palate with tropical fruit flavours carrying through with a hint of fresh salinity. This wine extends to a long concentrated finish. Perfect with seafood, cheese or pork.



MARLBOROUGH SAUVIGNON BLANC

TECHNICAL DATA

APPELLATION

Marlborough

VINEYARD

Wairau & Awatere Valleys

COMPOSITION

100% Sauvignon Blanc

COOPERAGE

100% Stainless steel

ALCOHOL 12%

TA 8.5 g/L

pH 3.12

RS 4.08 g/L

AGING POTENTIAL

1-3 Years

