

2025
SAUVIGNON BLANC
MARLBOROUGH

toi toi
NEW ZEALAND WINE



93
PTS

Wine Orbit
July 2025

"Pristine and brightly expressed, the fragrant bouquet shows crunchy apple, kiwifruit, nectarine, and lemon peel aromas, leading to a succulent palate filled with vibrant fruit flavours, backed by crisp acidity, finishing long and delectable."

From snow capped mountains to endless coastline, our native Toi Toi expresses itself distinctively across New Zealand. This adaptability is the inspiration for our wines - crafted from New Zealand's best grape growing regions. **Proudly family owned and sustainably produced - protecting our lands for future generations.**

Tasting Notes

This pale straw Sauvignon Blanc showcases vibrant aromas of ripe lime, passionfruit, and a hint of fresh herbs. Subtle notes of mineral and citrus blossom add complexity. The palate is juicy and expressive, layered with tropical fruit and zesty citrus, underpinned by bright acidity. Softly textured yet crisp, it lingers with a refreshing, mineral finish. Perfect with freshly shucked oysters or a summer salad with goat cheese and herbs.

Viticulture and Winemaking

The 2025 growing season in Marlborough will be remembered for its mild, balanced conditions that produced Sauvignon Blanc of exceptional purity and vibrancy. A cool, steady spring set the tone for even flowering, while summer brought long, warm days tempered by crisp nights, preserving the hallmark aromatics and natural acidity the region is renowned for. A dry autumn allowed for extended hang time, delivering beautifully ripe fruit with concentrated flavours and perfect balance. Fruit was sourced from two of Marlborough's most celebrated sub-regions, the Wairau and Awatere Valleys. The Wairau parcels contribute plush tropical notes and generosity on the palate, while the Awatere parcels bring zesty citrus, herbal nuance, and a distinctive mineral edge. Each parcel was vinified separately across stainless-steel tanks, allowing us to capture and preserve the unique character of each site before carefully blending for complexity and harmony. In the glass, this wine is pale straw with green hues, signalling freshness. The nose bursts with lifted aromas of passionfruit, lime zest, and blackcurrant leaf, interwoven with hints of fresh herbs and sea spray. The palate is vibrant and mouth-watering, layered with juicy citrus and ripe tropical fruit, underpinned by crisp acidity and a subtle saline thread that lingers on a long, refreshing finish. This is a classic Marlborough Sauvignon Blanc – intensely expressive, beautifully balanced, and perfect with fresh seafood or summer salads.

Wine Analysis

Alcohol 12.3%

pH 3.05

TA 6.78 g/L

Residual Sugar 3.4 g/L

