

Ten Sisters

2025 Single-Vineyard Sauvignon Blanc

Gold/90 points – San Francisco International Wine Competition

Aroma: Classic sauvignon blanc aromas. A delightfully fragrant and complex bouquet. Fresh minerality and appetizing white currant notes.

Palate: Bright, juicy, and elegant with refined acidity and black currant and pink grapefruit notes. Good concentration and length on the palate, excellent structure, and a well-balanced finish.

Winemaker's Comments:

The region experienced ideal weather throughout harvest season, allowing to perfectly time the harvest in beautiful condition. Our vineyard location in the Lower Wairau subregion allowed for later ripening and more development of flavors. Grapes were quickly processed to retain the freshness and flavor for which Marlborough sauvignon blanc is renowned. The wine was fermented in stainless steel tanks and left on the lees for five months prior to bottling. The additional lees contact creates complexity, weight on the palate, and aging potential, and brings out fruit flavors. Our single-vineyard sourcing gives Ten Sisters a rare purity of flavors.

Varietal	100% Sauvignon Blanc
Appellation	100% Marlborough
Harvest date	March 27, 2025
Brix at harvest	21.8
PH	3.30
Total acidity	6.7 g/L
Alcohol	13.0%
Residual Sugar	3.3 g/L
Total production	4,000 cases

Pairing Suggestions Excellent on its own or with seafood, chicken, pork, salads, and Asian food.

