

Ten Sisters

2025 Single-Vineyard Sauvignon Blanc

Gold, 90 points – San Francisco International Wine Competition
90 points and “Best Buy” – Wine Enthusiast
89 points – Wine Spectator

Aroma: A fragrant, complex bouquet with classic sauvignon blanc aromas, appetizing white currant notes, and fresh minerality.

Palate: Bright, juicy, and elegant, with refined acidity and notes of black currant and pink grapefruit. The palate offers good concentration and length, excellent structure, and a balanced finish.

Winemaker’s Comments:

The region experienced ideal weather throughout harvest season, allowing us to perfectly time the harvesting the grapes. Our vineyard location in the Lower Wairau subregion allowed for later ripening and fuller flavor development. 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 and weight on the palate and brings out fruit flavors. Single-vineyard sourcing grants a purity of flavors.

Appellation	Marlborough (100%)
Varietal	Sauvignon Blanc (100%)
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, and salads.
Additional notes	Vegan

