



OPAWA

SAUVIGNON BLANC 2025

WINEMAKER'S REMARKS

Pale straw in colour with glimmers of green, this wine opens with lifted aromas of white nectarine, lime zest and passionfruit pulp. The palate is pure and lively, offering layers of citrus and tropical fruit wrapped around a finely textured core. Subtle mineral notes add precision, while a seam of bright acidity drives length and persistence. The finish is elegant, juicy, and refreshingly moreish.

VITICULTURE & WINEMAKING

Made from grapes sourced principally from our own Opawa vineyard on Rapaura gravel soils, the fruit was machine harvested and immediately pressed at the winery. A cool fermentation followed using an aromatic yeast, with a small portion being fermented in large oak cuve's to add a textural element to the wine. After a short period on yeast lees the wine was clarified and filtered prior to bottling in August 2025.

TECHNICAL INFORMATION

Vintage	2025
Region	Marlborough
Alc/Vol	12.5%
TA	7.5 g/L
RS	2.6 g/L



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