

Blackenbrook Sauvignon Blanc 2025

Tasting Notes

Capturing the essence of a sun-filled Nelson summer, this intensely aromatic Sauvignon Blanc bursts with passionfruit, gooseberry, and citrus, lifted by subtle fresh herb notes.

Clean. Juicy. Vibrant.



The Season

What an amazing growing season we've had! The vines loved the gentle spring rain and quickly produced a healthy, vibrantly green canopy.

In December, our Nelson sun made for perfect flowering and good pollination.

Summer delivered long stretches of blue skies, punctuated by just enough rainfall to maintain soil moisture and keep the vines thriving.

A long, warm Indian summer then carried us through to harvest, allowing the fruit to ripen slowly and evenly. The grapes came in balanced, clean, and full of flavour – another great vintage!

Winemaking

Harvested in the cool of the morning on 29 March
De-stemmed and gently pressed
Fermentation at low temperatures to preserve aromatic purity
Aged on fine lees for added texture and complexity

5g/ltr natural residual sugar, 12.5% alcohol
Bottled on 13 March 2026 under screw capsules in light-weight bottles to reduce carbon footprint
Winemaker: Trudy Shield

Vegan friendly, no animal products have been used in the production of this wine.



Sustainable Production, accredited Sustainable Winegrowing New Zealand



93/100 Cameron Douglas MS, camdouglasms.com

An excellent value wine. Classic core flavours of fresh red apple and cape gooseberry, a sweet fruit spice and citrus, some tropical fruit seams with a white pineapple and melon suggestions. Taut, crisp, fruity and dry with a natural fruit sweetness, backbone of acidity and balanced, rather lengthy finish. Best drinking from day of purchase through 2030.

4 Stars Michael Cooper, michaelcooperwines.com

Very fresh and lively, bright, light lemon/green, it is a strongly varietal wine, with punchy, vibrant melon, passionfruit and green capsicum flavours, and a sliver of sweetness balanced by crisp acidity. Drink now-2027. Good value.

