



SLIDING HILL MARLBOROUGH

SAUVIGNON BLANC 2026

The vibrant Sauvignon Blanc vines stand out from the harsh dusty environment of Sliding Hill. These vines display the riper characters of fruit that Marlborough has to offer, balanced by bright citrus flavors. The wine is deliciously ripe and concentrated, lush and rounded with a lingering finish.

TASTING NOTES

COLOUR: Pale straw

AROMA: Lifted aromas of fresh passionfruit, nectarine, citrus peel and grapefruit are complemented with fresh floral and fragrant tropical notes.

PALATE: The palate is concentrated and varietal with weight and balance. Intense flavors of passionfruit and peach flesh give the wine a rich texture, this is balanced by the fresh acidity which gives the wine drive and energy carrying to a long clean finish.

ANALYSIS: Alc: 13.0% pH: 3.12 TA: 6.8 g/L

WINEMAKERS NOTES

Gentle pressing of the grapes is followed by a cool fermentation with culture yeasts in stainless tanks produces the bright, fresh, fruit aromas and flavors which characterize Marlborough Sauvignon Blanc. This is complimented by a portion of grapes that were fermented in seasoned oak barrels and subjected to traditional winemaking practices; hand picking, natural fermentation; adding texture and length to the final wine.

VITICULTURALISTS NOTES

The 2026 season was characterized by excellent growing conditions in a cool dry and long Summer. Regular winter rainfall and plentiful spring rain encouraged optimal canopy growth and fruit set. Summer was dry but stayed cool resulting in healthy vines with no disease or water stress. There was a slow progression into Autumn with a very long, drawn-out ripening period where the fruit reached optimum ripeness in perfect harvest conditions.

