

PEBBLE COVE

Pebble Cove Sauvignon Blanc 2025

Marlborough, New Zealand

Region

New Zealand Sauvignon Blanc has firmly established Marlborough as one of the world's premier regions for this vibrant variety. The region's cool maritime climate provides the perfect conditions for a long, slow ripening season, allowing the grapes to develop intense tropical and herbaceous characters. This wine is crafted from a blend of two distinct Marlborough sub-regions, each contributing unique attributes to the final wine. Fruit from the Wairau Valley (30%), shaped by the Wairau River and its diverse soils, brings riper, more tropical flavours. In contrast, the Awatere Valley, with its cooler, windier climate and stony, silty soils, imparts a distinctive herbaceous edge and mineral tension. The art of blending fruit from both sub-regions allows the winemaker to achieve a beautifully balanced style—intensely aromatic and punchy, yet refined and mineral-driven, with impressive length and structure.

Nose

Powerful and expressive with concentrated aromas of lime, capsicum, sweet pea, and fresh cucumber. Pure and refreshing with intense flavours of passionfruit and crushed herbs.

Palate

The palate is generous and rich, with a salty mineral note that leads to a lingering, weighty finish.

Food Pairing

Barbequed seafood - especially prawns, fish, also mezze plates.

Winemaking

The grapes were selected from our premium vineyards up in the Waihopai Valley and Wairau Valley to provide a balanced flavour profile. Stainless steel fermentation at between 11°C to 15°C using selected aromatic yeasts retains varietal character and contributes texture and roundness. Fermentation occurred over four weeks achieved the desired residual sugar. After blending the wine from our selected vineyards, the wine was stabilised without the need for additional fining before filtration and bottling.

Quick Notes

VINTAGE: 2025

VARIETALS: 90% MLB Sab,
10% MLB Pinot Gris

REGION: Marlborough
(70% Awatere, 30% Wairau)

STAINLESS STEEL: 100%

OAK: N/A

TITRATABLE ACIDITY: 7.2g/L

RESIDUAL SUGAR: 3g/L

ALC%/VOL.: 13%

Vintage Report

The 2025 vintage will be remembered for its relatively sense of calm, with long, sunny Autumn days providing near perfect ripening conditions. A mild spring set the vines for early flowering; warm weather prevailed through December before giving way to the usual cooler weather in January and February. March welcomed the return of warm sunny conditions. The resultant Sauvignon Blanc shows all the hallmarks of a classic Marlborough vintage.

