



WILD SHORE

NEW ZEALAND

SAUVIGNON BLANC

Marlborough

About Wild Shore

Wild Shore refers to the magnificent coastline of the South Island. The cold water and strong currents influence the unique microclimate of Marlborough. Hailed as one of New Zealand's most sunny and dry regions, Maori referred to the Wairau Valley (Marlborough region) as 'Kei puta te Wairau' – 'The place with the hole in the cloud'.

This is the reason why Wild shore Sauvignon Blanc is so special.

Soil & climate

Plenty of sunshine, moderate temperatures and strong diurnal variation are the keys to Marlborough's piercing fruit intensity, strong varietal expression, and acid retention over long ripening periods.

Ones of the keys to Marlborough's success is its ancient, glacial, free-draining soil. The extensive braided river systems deposited a threaded legacy of stony sandy loam over very deep, stony gravels.

Tasting notes

Pungently aromatic, Wild Shore New Zealand Sauvignon Blanc assails the senses with red capsicum (bell pepper) and gooseberry characters, lush passionfruit, tropical fruit overtones, grapefruit and lime.

Food & wine

The 'zing' of Sauvignon Blanc is a delightful complement to the fresh flavours of seafood, shellfish and white fish, and enhances citrus or garlic based sauces. Crunchy summer salads and capsicums resonate with the flavours of Sauvignon Blanc, with both the wine and dish being complimented by the match. Tangy foods, such as tomatoes and vinegar-based dressings, are also ideal food matches. On its own, Sauvignon Blanc is a mouth-watering aperitif, especially on a bright summer's day.