

**TE HONGI  
MARLBOROUGH  
SAUVIGNON BLANC 2025**

**COLOUR**  
Pale green

**AROMA**  
Apple, nectarine, lemon zest, and herbaceous aromas.

**PALATE**  
This is instantly appealing on the nose with crisp apple, nectarine, lemon zest, and herbaceous aromas. The palate delivers excellent fruit intensity, delicate texture, and racy acidity, making it mouthwatering and lingering.

**AGEING POTENTIAL**  
Perfect for drinking immediately, this wine will remain at its best at 3 years past its vintage date.

**WINEMAKING NOTES**  
The grapes for this wine were carefully selected from various vineyard sites and monitored closely throughout ripening. At the winery the fruit was pressed off its skins immediately and was fermented in stainless steel tanks at controlled temperatures to retain fruit flavours and freshness. Following fermentation the winemaking team stabilised and filtered the wine prior to bottling.

**VEGAN FRIENDLY**

**SERVING TEMPERATURE** - 8-12°C

**ALCOHOL** - 12.5%

**TOTAL ACIDITY** - 6.7

**RESIDUAL SUGAR** - 2.44



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