

Palliser Estate Sauvignon Blanc 2025

An iconic Martinborough style of Sauvignon Blanc with vibrant tropical and citrus fruit characteristics.

COLOUR

Pale lemon, bright and clear.

AROMA

A stikingly pure nose of guava, kiwifruit, apple, snow pea and passionfruit, with top notes of orange blossom and garam masala.

PALATE

Fresh and focused on the palate, with lime zest notes electrifying the generous fruit characters.
Richly textural on the mid and back palate, the finish is long, dry and pleasingly complex, with notes of basil and other Mediterranean herbs.

AGEING POTENTIAL

Best enjoyed in the first 3-4 years from vintage.

FOOD PAIRING

Excellecnt with fresh seafood, this will also be a perfect match for tomato bruschetta with mozarella and basil.

TECHNICAL DETAILS

Picking Date: March 2025
Bottling Date: September 2025
Alcohol: 13.0%
pH: 3.11
T.A: 7.4
Residual sugar: 2.82g/L

WINEMAKER

Guy McMaster

VITICULTURE

59% of the fruit is from our Woolshed Vineyard, the balance from our Pencarrow Vineyard.

WINEMAKING

The fruit is harvested and gently crushed to tank, cold settled over 2 days and racked to tank and fermented leaving 2.82 g/litre of residual sugar giving added weight and texture to the wine. A 10% portion is fermented in old barrels. The wine then spends a further 2 months on lees before bottling.

PALLISER ESTATE