

THE ICON ROCK

Signature

SAUVIGNON BLANC

GRAPE VARIETAL 100% Sauvignon Blanc

VINEYARDS From select vineyards – New Zealand

PROCESS 100% machine-harvested grapes are collected early in the morning to preserve freshness and flavor. They are crushed and destemmed, then fermented in temperature-controlled stainless steel vats with a specific yeast strain at 52–58 °F for several weeks. The wine is blended with other parcels, “racked off” yeast lees, filtered, and bottled to retain the Sauvignon Blanc aroma.

TASTING NOTES This Sauvignon Blanc exudes enticing aromas of guava, green apple, and a whisper of passion fruit. This straightforward wine is simultaneously bone-dry and rounded on the palate, offering a refreshing experience.

DRINKING TEMPERATURE 50 °F – 54 °F

ALCOHOL 12.5%

ACCOLADES 91pts, v2022, James Suckling



The soils in the Wairau Valley and the wine-growing districts surrounding Blenheim are primarily free-draining alluvial gravels. The valley is situated between the Richmond Ranges to the north and the Wither Hills to the south, which protect it from extreme weather conditions. These two factors make the valley ideal for viticulture. The climate is usually sunny and warm in summer and autumn, resulting in a long growing season, and the cool night-time sea breezes provide the temperature variation required for good characterful wines. It can also be very dry, and younger vines often require some degree of irrigation.

