



SAUVIGNON BLANC

PRODUCTION

298

TOTAL PRODUCTION
(000 TONNES)

78%

PROPORTION OF NZ
WINE PRODUCTION

89%

PROPORTION OF NZ
WINE EXPORTED

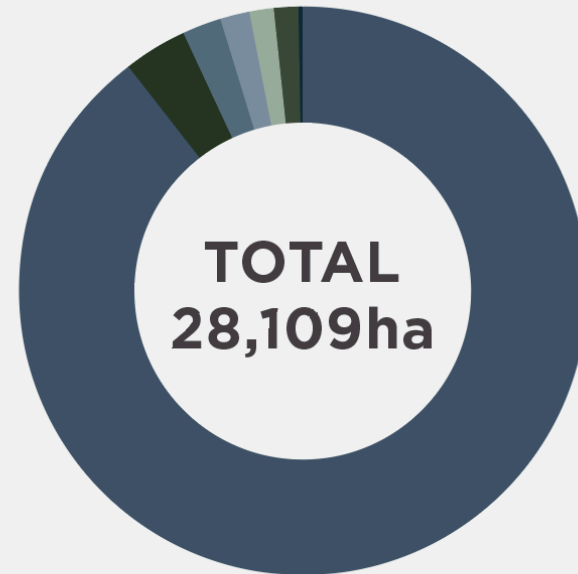


PLANTINGS BY REGION

PRODUCING HECTARES

- MARLBOROUGH **25,157ha**
- HAWKE'S BAY **1,035ha**
- NELSON **613ha**
- NORTH CANTERBURY **465ha**
- WAIRARAPA **416ha**
- GISBORNE **357ha**
- CENTRAL OTAGO **40ha**

- NOT SHOWN**
- AUCKLAND **8ha**
- NORTHLAND **2ha**
- WAITAKI VALLEY, NORTH OTAGO **<1ha**



WINE & FOOD MATCHING

DISH

- Seafood
- Salad & raw vegetables

SAUCE

- Citrus & vinaigrette
- Tomato

FLAVOUR

- Savoury

New Zealanders love fishing and sauvignon blanc is the perfect match for all sorts of seafood, its vibrant acidity lifting the flavours. Smoked salmon, fresh oysters, barbecued, firm fleshed white fish, green lipped mussels. The list is endless.

Summer salads resonate with the flavours of Sauvignon Blanc. Tomatoes, fresh basil, crisp asparagus and peas partner perfectly.

On its own, well chilled Sauvignon Blanc is a mouth-watering aperitif.

SAUVIGNON BLANC

UNIQUE, EXUBERANT, INTENSE

In 1975 the first Sauvignon Blanc vines were planted in Marlborough. No one could have predicted that this variety would attain superstar status within a couple of decades. The explosive flavours of New Zealand Sauvignon Blanc have dazzled wine critics throughout the world.

Pungently aromatic, New Zealand Sauvignon Blanc can have aromas of

red capsicum (bell pepper)

gooseberry

passionfruit

tropical fruit

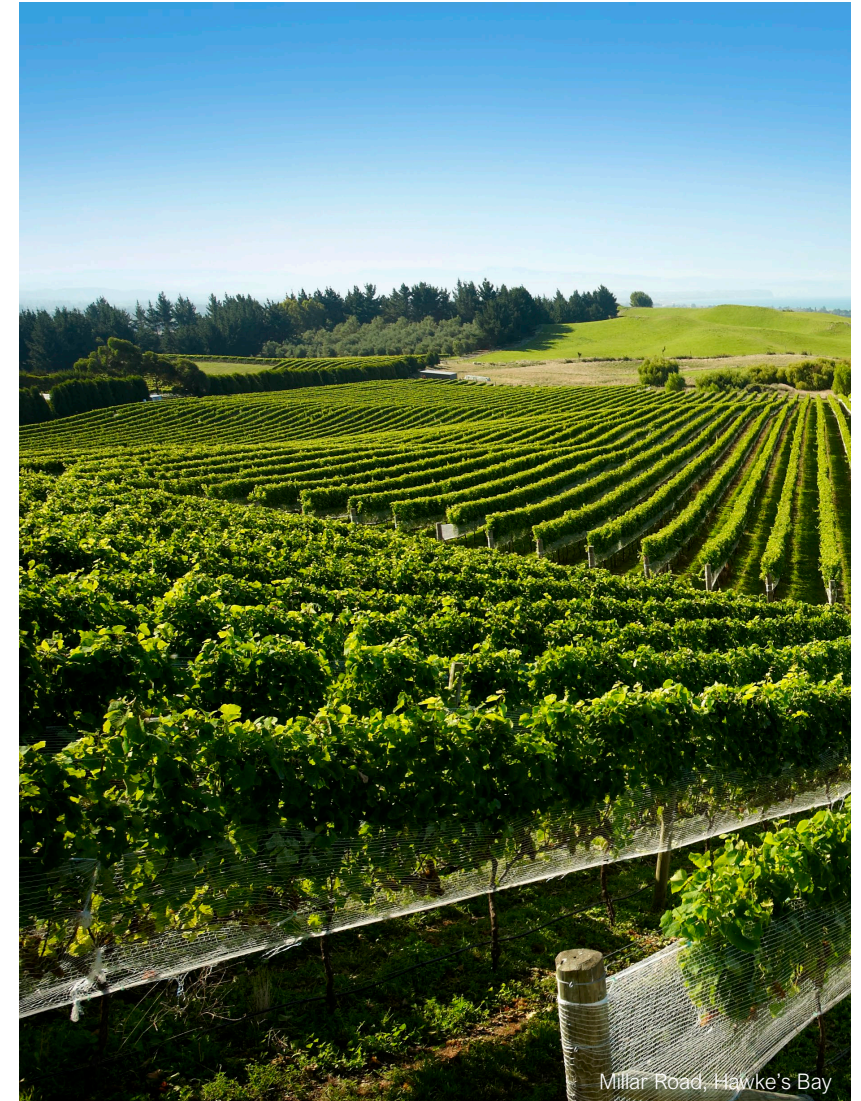
fresh cut grass

tomato stalks

grapefruit

lime

In addition, there is increasing diversity of styles achieved through use of wild ferments, lees contact, fermentation and/or ageing in oak barrels, both old and new, and significant developments in varietally expressive lower alcohol wine.



MARLBOROUGH – 25,157ha

Although the region enjoys high sunshine hours, the cool night temperatures during the ripening period keeps acidity fresh and vivid. Subregional styles are being produced, with more herbaceous and mineral styles from the Awatere Valley and the riper, tropical, more pungent style from the main Wairau Valley.

HAWKE'S BAY – 1,035ha

The temperate, warmer climate of Hawke's Bay produces a riper, rounder style with lower acidity and rich tropical flavours. Some premium wines are matured in oak.

NELSON – 613ha

Ripe tropical fruit alongside the more classical cool climate herbaceous elements.



NORTH CANTERBURY – 465ha

A medley of herbaceous and tropical fruit, with fine bodied elegance.

WAIRARAPA – 416ha

Varietally classic and expressive, pure with fine mineral acidity.

GISBORNE – 357ha

Generously fruited, tropical wines, fuller bodied, more rounded in style.

CENTRAL OTAGO – 40ha

The coolest region for the variety, delivering lighter-bodied, finely aromatic wines with capsicum, gooseberry and fresh herbs.

