



CONVERGENCE SAUVIGNON BLANC | MARLBOROUGH | 2025

The name '**Convergence**' symbolises the seamless fusion of the distinct flavour profiles from these two riverside regions, crafting a true representation of Marlborough Sauvignon Blanc.

WINEMAKER:

David Clouston

VARIETIES	Sauvignon Blanc
VINEYARDS	Valley East, Long Lane & Kora Bay
SUB REGION	85% Awatere Valley, 15% Wairau Valley
SOIL TYPE	Silt over alluvial gravels
PH	3.3
TA	7.2 g/l
RS	2 g/l
ALCOHOL	13 %



THE SEASON

The 2025 growing season in Marlborough started with a warm spring that resulted in excellent flowering conditions and good potential yields. A cooler December and January, coupled with a dry February and March, ensured perfect ripening conditions. This Sauvignon Blanc bursts with lively acidity, concentrated flavours, and excellent balance that captures Marlborough's famed signature style.

HARVEST

The fruit was harvested from Wairau and Awatere Valleys early in the morning to ensure it remained cool and retained purity and fruit intensity.

WINEMAKING

Lightly pressed, the juice was fermented cool, predominantly in stainless steel to maximise fruit purity and distinctive varietal character. A small portion was fermented in concrete egg, clay amphora, & French oak cve to add texture & weight. The wine was then aged on light yeast lees for four months to gain complexity and increase mouthfeel.

TASTING NOTES

An enticing bouquet of fresh capsicum, crisp snow peas, and pineapple, enhanced by fresh mint, zesty lime, and refreshing cucumber. The palate is well-balanced, with vibrancy and energy. A subtle mineral backbone supports the mid-palate, with a pure saline finish. This vintage stands out with its exceptional purity and balance. This captivating wine blends the bold flavours from our Wairau and Awatere Valleys, showcasing finesse, freshness, and a subtle complexity.