



# KIMURA

CELLARS

MARLBOROUGH  
2025 Sauvignon Blanc



## Vineyard

---

Our grapes are organically grown and certified by BioGro on our home block vineyard in Grovetown, in the heart of Marlborough's Wairau Valley. The soils are silty loam. The vineyard is meticulously managed and trained using the divided Scott Henry canopy system—a highly labour-intensive approach compared to conventional trellising—requiring careful handwork to optimise sunlight exposure and airflow, ultimately enhancing fruit concentration and quality.

## Winemaking

---

The grapes are machine harvested once optimal flavour and ripeness were achieved. The juice is fermented at low temperature in stainless steel tanks to retain aromatic and freshness.

## Tasting comment

---

A richly aromatic bouquet of passionfruit, pear, grapefruit, and melon fills the glass, layered with a delicate hint of white blossom. The palate bursts with an abundance of ripe fruit flavors, delivering depth, weight, and a long, lingering finish. A Sauvignon Blanc with remarkable depth, concentration, and a long, satisfying finish.

## Technical data

---

Alcohol:13% | TA: 6.8g per L | pH:3.08 | Residual sugar:2 g per L

---