

Sourced from small parcels of low yielding vines in the famous Marlborough region at the tip of the South Island of New Zealand, Mussel Bay Sauvignon Blanc offers typicity of style and outstanding quality at an exceptional price.

Marlborough, New Zealand



The south and west of the Marlborough region are mountainous; between these two however lying areas is the long straight valley of the Wairau River. This broadens to a wide plain at its eastern end, in the centre of which stands the town of Blenheim.

Offering rich fertile soils, alluvial river beds and temperate weather this region has become the heart of the New Zealand wine industry.



Mussel Bay Sauvignon Blanc 2016

Winemakers Tasting Notes:

An intensely pungent gooseberry and asparagus nose, with hints of freshly torn basil leaves. Clean crisp palate with ripe tropical fruits and a well balanced acidity.

 Technical Details:

 RS: 3.0g/1
 pH: 3.15
 TA: 7.0g/1

Serving Suggestions:

Serve chilled as an aperitif, alternatively a delicious accompaniment to smoked meats, especially smoked chicken or turkey, as well as more delicate game dishes.