New Zealand, Nelson | 2025

WAIMEA SAUVIGNON BLANC

”The Crayfish Wine”



Story Waimea Sauvignon Blanc is made from grapes grown on two selected vineyards on the Waimea Plains. Seven unique vineyard plots were harvested separately and gently pressed, with only the free-run and lightly pressed juice fractions retained. Each component was fermented cool with selected aromatic yeast strains to preserve the grape variety’s intensity and character. The wine was aged on light lees for a further three months and then clarified by racking before careful blending. The wine has received numerous awards.

COLOR Pale greenish-yellow in colour.

AROMA The bouquet reveals blackcurrant leaves, green apple, gooseberry, passion fruit, lime, and herbs.

TASTE Dry, crisp, and refreshing with lively acidity, notes of currants and tropical fruit, herbal nuances, structure, and a long finish.

TIPS FOR USE Waimea Sauvignon Blanc is an excellent aperitif and also works well as a social wine. It is especially well suited to crayfish, rich fish dishes, shellfish, and seafood, and also pairs beautifully with goat cheese.

WINE TYPE	White wines	**PACKAGE SIZE**	12 bottle(s)
GRAPES	Sauvignon Blanc 100%	**BOTTLE CLOSING**	Screw cap
MANUFACTURER		**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	12%	**PRODUCT NUMBER**	285002
SUGAR CONTENT	3 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness			
Social responsibility	Fulfills Norex requirements, but we are waiting for more information...		
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

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