Goose Bay Sauvignon Blanc Sur Lie 2025

~ Limited Release ~

A vibrant, crisp aromatic wine with all the hallmarks of classic New Zealand Sauvignon Blanc. Nelson fruit provides the structure and complexity that goes beautifully with many types of food. Expertly crafted from a selection of premium Nelson vineyards, this is a Sauvignon Blanc that leaves you wanting more.

Vintage Conditions	The 2025 vintage in Nelson delivered exceptional grape growing conditions with high sunshine hours and a long dry spell through ripening. The cooler nights and warmer Autumn days ensure lovely acid retention and beautiful fruit flavours. A remarkably warm, settled, and dry autumn followed across both regions resulting in excellent fruit quality across the region. The cooler nights allowed for a slow, late-season ripening yielding fruit with exceptional concentration, vibrant tropical aromatics, and refined textural qualities.
Harvest Date	Various vineyards late March early April.
Vinification	The grapes are harvested and crushed, then gently pressed with the juice quickly cooled to retain freshness. The juice is then flash pasteurised and moved to stainless steel fermentation tanks with a small portion onto new French Oak. The wine is fermented down as low as 10c degrees using the best Kosher for Passover yeasts slowly, sometimes taking about 4–6 weeks to complete. The wine is then left for a short period on fine yeast lees for a textural creaminess.
Bottling Date	December 2025
Alcohol	12.0%
pH	3.18
Acid	7.6 g/l
Residual Sugar	3.0 g/l
Colour	Brilliant pale clear straw with subtle lime highlights.
Bouquet	Intensely aromatic and fresh; bursting with ripe gooseberries, lush tropical passionfruit and sweet citrus underscored by subtle complexities of wild nettles. A very slight hint of French Oak makes for a beautiful aroma profile.
Palate	A rich, texturally wine showing crispness with excellent mid-palate weight which is beautifully balanced. The wine displays bright layers of ripe gooseberries, crisp Green Gage plums, and tropical fruits, seamlessly integrated with a delicate hint of creamy oak. A precise, driving backbone of structural acidity delivers remarkable freshness and a beautiful finish.
Packaging	12 x 750ml with premium screw cap closure.
Certifications	Mevushal, Kosher for Passover, and Vegan.