Latitude 41 Sauvignon Blanc Sur Lies 2025

~ Limited Release ~

A vibrant and textural aromatic wine with the varietal characteristics of New Zealand Sauvignon Blanc served up with a bit of a twist. Nelson fruit from the Alluvial soils of the plains provides the focus and the citrus while grapes harvested from the clay soils of the Moutere providing structure and complexity and a tropical edge. Crafted from a selection of premium Nelson vineyards from a range of soil types, this is a Sauvignon Blanc that is very easy to drink and is greatly enjoyed when paired with friends and food. Stylish and classy.

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 resulting in exceptional 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	late March to early April.
Vinification	The grapes are harvested and crushed, then gently pressed with the juice quickly cooled to retain freshness and vibrancy. The juice was then racked clear and clean and moved to stainless steel fermentation tanks with a small portion onto new lightly toasted French Oak. The different parcels of juice are then fermented with various variety specific yeast strains for a range of differing fruit profiles giving excellent blending options. The wine is then left for a short period on fine yeast lees for a textural creaminess before bottle preparation .
Bottling Date	November 2025
Alcohol	12.2%
pH	3.18
Acid	7.3 g/l
Residual Sugar	3.1 g/l
Colour	Brilliant pale yellow
Bouquet	Classic vibrant citrus, gooseberry and tropical fruits, layered with subtle, creamy vanilla undertones from the judicious use of oak and extended lees contact.
Palate	Crisp and fresh with Grapefruit, lime and sweet, lush tropical fruits. Balanced, textured, with a creamy undertone and crisp bright acidity displaying excellent length and a structural weight that sets it apart from traditional New Zealand made Sauvignon Blanc styles.
Packaging	12 x 750ml with Screw Cap.