

Reviewed at \$26/bottle
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"A ripe, fruity SB with heady aromas of passion fruit, pineapple, lime leaf and bell pepper open. The palate is dry, crisp and tart with some chalky texture and a focus of fruit and fresh green garden veg to the finish. Classic Marlborough."

— Christina Pickard



The Retreat

Sauvignon Blanc 2023

Marlborough – New Zealand

BRAND DESCRIPTION

Our favourite retreat is nestled in one of the many secluded coves of New Zealand. Here you can immerse yourself in nature and take in the breath-taking scenery.

It is what inspires us to craft the most expressive wine that we can with New Zealand's signature grape variety - Sauvignon Blanc.

WINEMAKING

Marlborough is a premium wine producing region that benefits from a cool maritime climate. Soils of clay loam and alluvial and glacial gravels combine with the climate to make the perfect terroir for growing Sauvignon Blanc. The grapes for The Retreat were harvested at the end of March, with the fermentation taking place in stainless steel tanks at temperatures been 10 – 14° C for 21 days. The wine had extended lees contact for added complexity and depth.

TASTING NOTES

A deliciously crisp, dry wine bursting with tropical fruit flavours and citrus notes.