MOKO Sauvignon Blanc, Marlborough 2025

ANT001V12025

Boutinot New Zealand

— Marlborough, New Zealand

One of our most long-standing New Zealand ranges, MOKO celebrates the country's culture in both the ancient and the modern.

Production

The wine is dominated by 50% Awatere Valley fruit, with vineyards located on both sides of the river in three sub-regions. Soils on the south bank are deep silt loams and fertile, while the north bank sites are stony, shallow silt loams, and lighter in structure. A dry and windy climate in this valley leads to small, thick-skinned berries with an emphasis on herbal intensity. Wairau Valley sites in the Rapaura district and the Southern Valleys make up much of the rest of the blend. These are warmer areas, and the soils vary between deep fertile loams, gravelly alluvium and clays. Fruit from these sites is often more tropical, with some ripe citrus characters. Vines are all managed with vertical shoot positioning, and pruned to leave balanced bud numbers and crop levels consistent with individual site capacity. Picking decisions are made entirely on flavour. Skin-contact is minimised and cool fermentations with neutral yeast in stainless steel tanks preserve the crisp, fresh varietal nature of the fruit. These vinification techniques provide a range of flavour profiles from which to blend. With cool ferments to retain freshness, and some tropical components aged on lees for texture and palate weight. The assemblage of this wine has resulted in a multilayered, flavoursome wine.

Tasting note

Classically aromatic Marlborough Sauvignon Blanc with a gently maritime tang of minerality. It's full of texture and breadth with zesty citrus and white stone fruits. Luscious gooseberry aromas follow through into the palate where it explodes with a full on citrus zing that is balanced by fantastic texture and weight. The finish is clean, crisp and refreshing.

Food Match

The bright, crisp Sauvignon is a perfect match with all sea beasties from delicate freshly caught seafood to rich and meaty barbecued king prawns.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Marlborough

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan