Te Mério Sauvignon Blanc, Wine of New Zealand 2025

NZF0122025

2021 Vintage

Boutinot New Zealand

— Wine Of New Zealand, New Zealand

Decanter World Wine Awards Bronze 2023

New Zealand's maritime region of Marlborough is hugely influenced by the oceans that surround this island nation. The image of a mermaid ('Te Merio' in Cook Island Maori language) seemed an enticing choice to break the mould of the more traditional labels currently being offered.

Production

Sourced from specific plots on the South Island with varied soils and climates. Picking decisions are made with a view to achieving a fresher, more lifted style than typical Sauv Blanc. Fruit is gently pressed and cool fermented in stainless-steel tanks with selected yeast strains to enhance the unique aromatics and flavours of New Zealand Sauvignon Blanc. The finished wine is cold settled before bottling.

Tasting note

A bright and subtly lemony wine with notes of grapefruit, pineapple, and an underlying classic tropicality. The palate is pure and well structured, with a tasty, almost salty finish.

Food Match

With more texture than aromatics alone, this is a food-friendly Sauvignon Blanc. Its bright and crisp flavours are 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

Category:
Sustainable

Appellation:
Wine Of New Zealand

Winemaker:
Samantha Bailey

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
3430560010091