NEW ZEALAND WINE
PURE DISCOVERY



SAUVIGNON BLANC

PRODUCTION

326
TOTAL PRODUCTION (000 TONNES)

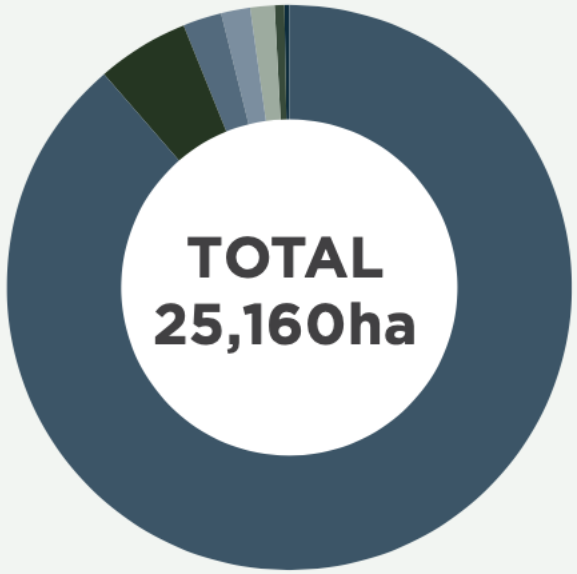
71%
PROPORTION OF NZ WINE PRODUCTION

88%
PROPORTION OF NZ WINE EXPORTED

PLANTINGS BY REGION

PRODUCING HECTARES

- MARLBOROUGH **22,369ha**
- HAWKE'S BAY **1,311ha**
- NELSON **611ha**
- NORTH CANTERBURY **394ha**
- WAIRARAPA **328ha**
- GISBORNE **169ha**
- CENTRAL OTAGO **39ha**



NOT SHOWN

AUCKLAND **9ha**
NORTHLAND **1ha**
WAITAKI VALLEY, NORTH OTAGO **<1ha**

WINE & FOOD MATCHING

DISH	SAUCE	FLAVOUR
Seafood	Citrus & vinaigrette	Savoury
Salad & raw vegetables	Tomato	

New Zealanders love fishing and sauvignon blanc is the perfect match for all sorts of seafood, its vibrant acidity lifting the flavours. Smoked salmon, fresh oysters, barbecued, firm fleshed white fish, green lipped mussels. The list is endless.

Summer salads resonate with the flavours of Sauvignon Blanc. Tomatoes, fresh basil, crisp asparagus and peas partner perfectly.

On its own, well chilled Sauvignon Blanc is a mouth-watering aperitif.

SAUVIGNON BLANC

UNIQUE, EXUBERANT, INTENSE

In 1975 the first Sauvignon Blanc vines were planted in Marlborough. No one could have predicted that this variety would attain superstar status within a couple of decades. The explosive flavours of New Zealand Sauvignon Blanc have dazzled wine critics throughout the world.

Pungently aromatic, New Zealand Sauvignon Blanc can have aromas of

red capsicum (bell pepper)
gooseberry
passionfruit
tropical fruit
fresh cut grass
tomato stalks
grapefruit
lime

In addition, there is increasing diversity of styles achieved through use of wild ferments, lees contact, fermentation and/or ageing in oak barrels, both old and new, and significant developments in varietally expressive lower alcohol wine.


Jules Taylor Wines

MARLBOROUGH – 22,369ha

Although the region enjoys high sunshine hours, the cool night temperatures during the ripening period keeps acidity fresh and vivid. Subregional styles are emerging, with more herbaceous and mineral styles from the Awatere Valley and the riper, tropical, more pungent style from the main Wairau Valley.

HAWKE'S BAY – 1,311ha

The temperate, warmer climate of Hawke's Bay produces a riper, rounder style with lower acidity and rich tropical flavours. Some premium wines are matured in oak.

NELSON – 611ha

Ripe tropical fruit alongside the more classical cool climate herbaceous elements.



Marlborough

NORTH CANTERBURY – 349ha

A medley of herbaceous and tropical fruit, with fine bodied elegance.

WAIRARAPA – 328ha

Varietally classic and expressive, pure with fine mineral acidity.

GISBORNE – 169ha

Generously fruited, tropical wines, fuller bodied, more rounded in style.

CENTRAL OTAGO – 39ha

The coolest region for the variety, delivering lighter-bodied, finely aromatic wines with capsicum, gooseberry and fresh herbs.



Wairarapa (Palliser Estate)