

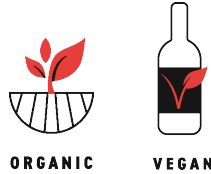


Blicks Lane Vineyards

2025

SAUVIGNON BLANC

Marlborough - New Zealand



Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Walnut Block
Vine Age: 21-years-old
Soil Type: Alluvial
Viticulture: Certified Organic (Bio-Gro New Zealand)
Fermentation: Inoculated – stainless-steel
Skin Contact: None
Aging: 3 months in stainless-steel
Alcohol: 13%
pH: 3.4
Total Acidity: 6.2 g/L
Total SO2: 100 ppm
Total Production: 3,000 cases
UPC: 9421901116026

About

Blicks Lane is right in the heart of New Zealand's famed wine region, Marlborough. It is now in its seventh vintage as a separate project from the Sowland family at Walnut Block. In 2025, the fruit came from Walnut Block vineyard, which has alluvial soils, a typical soil type for Marlborough. After the driest nine-month period on record for 94 years (between June 2023 and February 2024), the 2025 season shaped up to be one of the best in recent years. A cooler autumn led to a prolonged harvest, and patience was the key word.

The grapes were de-stemmed and pressed, then slowly fermented in stainless-steel at a cool temperature using carefully selected yeast. After fermentation, the wine remained on yeast lees for three months in tank to build richness and mouthfeel. The wine was then racked, fined, filtered, and bottled with a hit of sulfur.

Tasting Note

Fresh-cut chives lead the charge, with a flash of passion fruit close behind. This is pure Marlborough Sauvignon Blanc. Bright and clean on the palate, with zippy acidity driving a mouthwatering, refreshing finish.