



Walnut Block

2025

'COLLECTABLES'

Sauvignon Blanc | *Marlborough - New Zealand*



VEGAN

Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Walnut Block estate and neighboring vineyards

Vine Age: 23-years-old

Soil Type: Alluvial sand & clay

Viticulture: Sustainable

Fermentation: Inoculated – stainless-steel

Skin Contact: None

Aging: 3 months in stainless-steel

Alcohol: 13%

pH: 3.1

Total Acidity: 6.5 g/L

Total SO2: 105 ppm

Total Production: 17,916 cases

UPC: 9421901116200

About

The belief that the vineyard is the key to a great wine is at the core of Walnut Block. Labor intensive, organic vineyard methods produce consistent, exceptional fruit quality; the use of traditional winemaking techniques and attention to preserving delicate flavors & aromas. Among the vines stands the region's oldest walnut tree, and to pay homage, the Collectables label depicts an adaptation of the 1898 Kiwi New Zealand stamp. Both the planting of the tree and the release of the stamp occurred over 100 years ago and celebrate the unique Kiwi history and roots of Walnut Block. 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 fruit was grown on 3 cane VSP trellises. Light leaf removal was performed to give plenty of sunlight for thiol production and airflow to ensure healthy fruit. The yields were controlled through shoot thinning. Harvest took place during the cool of night to maintain freshness. The grapes were de-stemmed and pressed, then slowly fermented in stainless steel at a cool temperature using carefully selected yeast.

Tasting Note

A vibrant Sauvignon Blanc with lovely melded aromatic notes of tropical fruits. The smooth, textured palate is concentrated with passionfruit and citrus flavours. Well integrated natural acidity leaves a pure and lengthy finish.