

OTU Marlborough Sauvignon Blanc

Description: OTU Marlborough Sauvignon Blanc is an estate-grown white from the Awatere Valley, a cooler, windier coastal sub-region of Marlborough, New Zealand. It has the classic combination of passionfruit, lime and gooseberry, with white nectarine and fresh herbs adding another layer. The palate is lively and citrus-driven, with juicy fruit, crisp acidity and a long mineral finish. The wine is fermented in stainless steel and kept on its fine lees for three months, giving it a little extra texture without losing its freshness.

Tasting notes: Passionfruit, Lime Zest, Gooseberry, White Nectarine, Grapefruit, Fresh Herbs, Mineral Finish

Allergens: Contains sulphites.

Dish Pairing: • Goats' cheese • Grilled sea bass • Prawns and shellfish • Asparagus salad

Talking Point: OTU takes its name from the Otuwhero River, which runs through the estate in the Awatere Valley. The vineyards sit close to the Pacific coast, where strong winds, long sunshine hours and cool nights help shape the wines. The soils combine alluvial gravels with silt and clay, and the Sauvignon Blanc is sourced from estate-grown fruit, including north-facing slopes that receive plenty of sun. It's a useful example of how Marlborough's different sub-regions can give Sauvignon Blanc distinct personalities, rather than all tasting the same.