

# Kono Sauvignon Blanc

## THE FACTS

**COUNTRY:** New Zealand

**REGION:** Marlborough

**APPELLATION:** Marlborough

**CEPAGE:** 100% Sauvignon Blanc

**WINEMAKING:** Machine harvested grapes are transported to our winery located in Marlborough's Awatere Valley. Once at the winery the grapes are pressed using modern membrane presses, with both the free-run and harder pressings combined in stainless steel tanks then chilled and settled until clear. The juice is then racked and warmed before being inoculated with selected yeast cultures. The ferments are controlled through temperature manipulation to retain aromatics in the wine and stopped with just a very small amount of residual sweetness for balance. Blending occurs in early June, after which the resulting wine is stabilized and filtered without the need for fining, ready for bottling from early August 2025.

**ALCOHOL BY VOLUME:** 13.0%

## THE STORY

In the heart of New Zealand's picturesque Marlborough region lies a remarkable story—a tale of heritage, passion, and the pursuit of excellence. Welcome to Kono Wines, a Māori-owned, family-run business that weaves together tradition, innovation, and the vibrant flavours of the land.

## THE ADJECTIVES

**OVERALL:** Distinctly Marlborough, this pure and bright Sauvignon Blanc

**AROMAS / FLAVORS:** Juicy Grapefruit, green apple, fresh pineapple

**MOUTHFEEL:** On the palate, luscious flavors of lemon zest and apricot

## THE SELLING POINTS

**SUSTAINABILITY:** Sustainable In Practice

