



UPC# 0 89832 70001 2
12 / 750ml

SEA PEARL

Around the cool, shallow waters of New Zealand live the most unique and beautiful species of abalone (Paua). These native creatures have been revered by ancient cultures and in modern times alike for their brilliant iridescent shells, considered to have the widest color spectrum of any abalone in the world. They can produce a stunning pearl, which is a true rarity and treasure of New Zealand.

TREASURE OF NEW ZEALAND

2024 SEA PEARL SAUVIGNON BLANC: Our Sauvignon Blanc was crafted from vineyards across Marlborough's sub-region of Awatere Valley. The fruit was carefully monitored throughout maturity and was harvested upon reaching optimum flavor development and ripeness. Transported to the winery immediately and pressed off with minimal skin contact, the resulting juice was cool fermented in stainless steel to retain freshness and aromatics. The resulting Sea Pearl Sauvignon Blanc is full of fresh aromas and classic Marlborough flavors of citrus, gooseberries and flinty mineral notes typical of Awatere Valley.

APPELLATION: Marlborough, New Zealand

COLOR: Pale straw with green hues

AROMAS: Pungent aromas of sweet grass, nettles, blackcurrants and gooseberries, backed up by fresh zesty lime characters.

FLAVOR: The palate is light-bodied, which builds up and ends on a long, fine and appetizing mineral finish with undertones of ripe greens, gooseberry and currants.

ALCOHOL: 13%

AGING POTENTIAL: Perfect for drinking immediately, this Sauvignon Blanc will be at its best over the next two years.

FOOD PAIRINGS: Enjoy with seafood, chicken served over grilled vegetables/salad or simply on its own.

