



The fruit for the Sauvignon Blanc was sourced from several vineyards in the Southern Valleys.

Harvesting took place in the cool of the morning day once the fruit had reached optimum flavor development and ripeness.

The grapes were then transported to the winery and pressed off with minimal skin contact. The resulting juice was cool fermented in stainless steel to retain freshness and zing.

Fault Line

Marlborough, New Zealand



On the 16th October 1848, an earthquake with an estimated magnitude of 7.5 shook the Marlborough region. Land moved as much as 8 metres horizontally along a major fault line of at least 105km in the Awatere Valley, 25km south of the town of Blenheim. This area is the source for the grapes used to craft this wine.

Fault Line Sauvignon Blanc 2015

Pale straw color with green lights. Aromas of gooseberry, kiwifruit and underlying herbal notes. On the palate, a light-bodied, dry, crisp wine with typical Marlborough flavors of gooseberry, stonefruit and nettles, with a mouthwatering acidity, leading to a long, lingering finish. A great wine with fresh seafood, summer salads or white meat. Enjoy now or within two years of purchase date.

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