

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

Sea Pearl Sauvignon Blanc, named after this New Zealand treasure, is crafted from fruit grown in the Awatere Valley of Marlborough, just steps from the sea.

OUR MARLBOROUGH VINEYARDS

The Sea Pearl vineyards are enveloped by the Pacific Ocean to the east and hinterland mountains to the north and south. This beautiful valley along the coast in the Awatere Valley is the perfect place for Sauvignon Blanc to flourish. The Awatere Valley is cooler than the other parts of Marlborough with stony soils, creating Sauvignon Blanc packed with citrus and mineral characteristics.

We take a purist approach to winemaking, making certain the vineyards are in perfect condition and harvesting at optimum ripeness, letting the fruit express itself with minimal intervention in the winery. The result, the balance of absolute purity, bursting aromas, distinctive fruit characteristics and perfect acidity.

Once picked, the grapes are immediately pressed off with minimal skin contact. The resulting juice is cool fermented in stainless steel to retain freshness and aromatics. The resulting Sea Pearl Sauvignon Blanc is full of fresh aromas and stunning Marlborough flavors of citrus, passion fruit and the flinty mineral notes of Awatere.

