CELLARING
3-5years

PRODUCTION
2100 cases(12 x 750ml)

WINE SPECIFICATIONS
Acidity 6.2g/l
(0.62g/100ml)
pH: 3.30
Sugar: 5.2 g/lt
ALC: 13.20%

2026 STEVE BIRD MARLBOROUGH SAUVIGNON BLANC

The Whanau Reserve Single Vineyard

TASTING NOTES
Expressive aromas of ripe passionfruit, white peach and guava rise from the glass, with lime zest and a subtle herbal lift adding definition. The palate is generous and concentrated, carrying layers of ripe tropical fruit, citrus and stone fruit. Fine acidity brings freshness to the wine's fuller texture and draws the flavours through to a long, focused finish.

VINIFICATION
Grapes were machine harvested using the latest precision viticulture technology to ensure optimal ripeness and gentle handling. Fruit was swiftly transported to the winery, then crushed and pressed to extract pure, vibrant juice. After a brief period of cold settling to clarify the juice, fermentation commenced in temperature-controlled stainless steel tanks using carefully selected aromatic yeast strains. To build texture and enhance mouthfeel, the wine was left on its lees post-fermentation with regular lees stirring prior to final blending and bottling.

VINEYARD PROVENANCE

This wine originates from the exceptional Pyramid Farm, nestled in the Waihopai Valley and owned by the Dawkins family, long-standing stewards of the land. Their dedication to sustainable viticulture and deep respect for the land has resulted in fruit of exceptional purity and concentration. Situated on elevated, north-facing slopes with mineral-rich riverstone soils, Pyramid Farm delivers fruit of distinctive character — vibrant, expressive, and authentically Marlborough. Lower yields in 2026 produced a smaller crop with ripe, concentrated flavours, giving this vintage greater depth and generosity while retaining the vibrancy expected of a Waihopai Valley Sauvignon Blanc.

FOOD MATCH
An ideal companion for seafood, particularly oysters, mussels, and grilled white fish. The wine's bright acidity cuts through rich, creamy sauces, making it suitable for dishes like goat cheese salad or pasta with lemon cream. It also complements herb-driven cuisines, such as Thai or Vietnamese, enhancing flavors without overwhelming the dish. Versatile and lively, this wine elevates fresh, seasonal ingredients, making it a favorite for summer menus or alfresco dining, where its refreshing nature truly shines..

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