First released in 1992, Twin Islands Marlborough Sauvignon Blanc offers excellent full flavoured wine at great value. Fruit is sourced from specifically chosen vineyards in the heartland of Marlborough. These sites enjoy excellent ripening conditions for flavour-development in Sauvignon Blanc.

Twin Islands Marlborough Sauvignon Blanc 2018 is pale straw in colour. Its lively fragrance combines passionfruit, grapefruit and fresh mint. The palate is crisp and intense showing citrus flavours with hints of fresh coriander which lead to a mouth-watering and zesty finish.

The 2018 season started as normal but temperatures soon drifted above the average and continued there throughout spring and summer, with the season finishing as one of the warmest on record. The all-important Sauvignon Blanc harvest began with a small amount of handpicked fruit on 12th March, but didn't get into full swing until the 18th. By then we were really busy picking Pinot Noir, Pinot Gris and Sauvignon Blanc all at the same time. We finished 15 days later on the 2nd of April – the earliest date ever.