



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 2014 is pale straw in colour. Its lively fragrance combines tropical fruits, citrus peel and fresh herbs. The palate is crisp and intense showing grapefruit flavours with hints of fresh coriander and thyme which lead to a mouth-watering and zesty finish. Drink regularly over the next 18 months.

A mild spring and warm and settled December resulted in a good fruit set and higher than average cropping levels. Considerable fruit thinning was carried out to ensure the vines were balanced. We began our Sauvignon Blanc harvest on 24th March and two weeks of intense activity & running at full capacity saw the winery rapidly filling up. Some unsettled weather was forecast so we mopped up our last couple of Sauvignon blocks, finishing on the 9th of April. A brief rainfall the night before was to signal what was to come – almost 2 weeks with some rain every day. We were very pleased to have our fruit tucked up safely in the winery and we missed out on our shortest Sauvignon harvest record by 1 day.