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 2015 is pale straw in colour. Its lively fragrance combines passionfruit, blackcurrant bud and fresh herbs. The palate is crisp and intense showing citrus flavours with hints of fresh coriander which lead to a mouth-watering and zesty finish. Drink regularly over the next 18 months.

A few chilly spells in spring caused some sleepless nights and while there were no visits by Jack Frost to our blocks the cooler weather did influence flowering and only a moderate crop was set. While it was dry it was not overly hot so the grape vines enjoyed the sunshine and looked in good condition leading into harvest.

With the moderate cropping levels we always suspected the Sauvignon Blanc would come on in a rush and this was certainly the case - we started the Sauvignon Blanc harvest on the 24th March and went hard for 14 days finishing on the 6th April. This was the shortest picking window for Sauvignon Blanc we have experienced and resulted in our second earliest finish behind 2006.