

# OTU

Coastal estate

ESTATE MARLBOROUGH

SAUVIGNON BLANC 2025

ESTATE GROWN

## WILDLY DISTINCTIVE

Every glass of OTU wine sustainably captures the spirit of the wild Marlborough coast, where our Sauvignon Blanc and Pinot Noir thrive in the windswept sea air and clean mountain water

## VITICULTURE & WINEMAKING

Bold and intensely vibrant Marlborough Sauvignon Blanc distinctively Awatere Valley, this wine is sourced solely from our finest steeply terraced, north facing blocks on the OTU Wine Estate.

Our coastal Awatere Valley Marlborough estate enjoyed an excellent growing season for 2024/25. Favourable weather conditions for flowering led to an exceptional fruit set, followed by warm sunny summer months ideal for healthy vineyard canopies and fruit development.

During the drier summer months, the OTU Viticulture team managed the vineyard's water use sustainably through carefully monitored drip irrigation and from the Estate's on-site dams. Yields in the blocks were also carefully managed to ensure that fruit concentration and canopy health was optimized. Classic Marlborough weather conditions of warm days and cool nights in the later ripening period enabled selective harvesting when blocks were at optimum ripeness, with fruit purity and balance of freshness being at the forefront of harvest decision making.

Harvested in cool early mornings, the majority of our OTU Sauvignon Blanc fruit was harvested on the 31st March - 1st April, with a small parcel from our most coastal block being harvested on the 4th of April.

The 2025 OTU Estate Classic Sauvignon Blanc was predominantly harvested from our most elevated coastal Blocks M3 & 4, and our lower yielding, high performing D Blocks 2 through 5.

To ensure added texture and depth, after fermentation, the wine was kept on light lees for three months until bottling.

## WINEMAKERS COMMENTS

Fresh, edgy and intensely aromatic Marlborough Sauvignon Blanc. Mouthwatering passionfruit, kaffir lime and crunchy apple flavours are offset with a crisp lime finish. Weighty palate, with delicious fruit concentration, vibrancy and length. Lingering freshness and flavour.

## AROMAS

Fragrant passion fruit, lime zest, melon and sweet herbs.

## Technical Specifications

Specifications Alc	13%
T/Acid	6.33 g/L
pH	3.09
Res Sugar	4.8 g/L
Region	Marlborough, New Zealand
Winemaker	Anna Remond
Cellaring	Best enjoyed now

