



Technical Information

Country	New Zealand
Region	Marlborough
Blend	100% Sauvignon Blanc
Winemaker	Ant Moore
Body	Light
Oak	Unoaked
Residual Sugar	3.0 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

ANT MOORE

A+ Sauvignon Blanc

Region

At the northeastern tip of the South Island, dry sunny Marlborough has around 28,000 hectares under vine and produces more than three-quarters of New Zealand's wine. Sauvignon Blanc accounts for over 80% of vineyard plantings. Sunny days are tempered by sea breezes, leading to a wide diurnal temperature variation. This, along with dry, sunny autumns, creates a long growing season which allows grapes time to develop their renowned expressive varietal character without losing acidity.

Producer

Aussie winemaker Ant Moore came to New Zealand in the early 2000's, inspired to plant vineyards where others were afraid to go. His wines are born in the beautiful valleys of Marlborough on New Zealand's South Island. Approximately 150 hectares of vineyards span Upper, Central and Lower Wairau and Blind River/Otūwhero, each showing its own unique flavour profile. Ant brings out the character of these low-yielding vineyards with minimum intervention winemaking methods to produce wines of great purity, with diverse fruit profiles and low residual sugar levels. As a member of Sustainable Winegrowing New Zealand (SWNZ), Ant Moore Wines are deeply committed to environmental stewardship.

Viticulture

Cane pruned. Machine harvested.

Vinification

Fermented 100% in stainless steel. Controlled fermentation at 12-15°C. Racked off fermenting lees to retain freshness. No finings used but stabilised and crossflow-filtered before bottling.

Tasting Note

Expressively aromatic, this classic Marlborough Sauvignon Blanc has juicy lime, grapefruit and tropical notes on the palate. Enjoy passion fruit and gooseberry aromas with underlying notes of mango and herbal accents.

Food Matching

A perfect partner for seafood, salads and lighter chicken dishes.