



INSPIRED BY CONDOR

Barometer 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

Barometer reflects the forces of nature that shape Marlborough's vineyards — shifting winds, cool nights and long, sunlit days. These elements create the vivid aromatics and bright acidity that define this certified-sustainable New Zealand Sauvignon Blanc.

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

Concentrated flavours of passionfruit, white nectarine, grapefruit, and guava. Bright citrus acidity provides energy and precision, subtle herbal notes of fresh basil and nettle add complexity and regional character. Balanced fruit weight and texture accompanied by freshness and a refined mineral line.

Food Matching

A perfect partner for Vietnamese or Thai-inspired dishes, goats cheese salad, grilled sea bass with lemon and herbs, crab cakes, sushi or sashimi.

Technical Information

Country	New Zealand
Region	Marlborough
Blend	100% Sauvignon Blanc
Body	Light
Oak	Unoaked
Residual Sugar	3.27 g/l
Closure	Screw Cap
Vegan	No
Vegetarian	No
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites