



Technical Information

Country	New Zealand
Region	Marlborough
Blend	100% Sauvignon Blanc
Body	Light
Oak	Unoaked
Residual Sugar	4 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

INSPIRED BY CONDOR

Ten Rocks 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

Ten Rocks is a classic style of Marlborough Sauvignon Blanc. 100% stainless-steel fermented, the grapes for this wine come from a number of vineyard sites across Marlborough's three key sub-regions: the Awatere, Wairau and Southern Valleys. Picked while fresh and vibrant, the grapes transform into a highly aromatic wine with all the refreshing herbaceous and tropical fruit characters sought by lovers of the style.

Viticulture

From selected vineyards within the Marlborough province, each block represents the geographic diversity of the region and offers a range of flavour profiles. Two- and three-cane-trained and machine harvested.

Vinification

After gentle pressing, juice is fermented in stainless-steel tanks at cool temperatures to retain the pronounced aromatics and intense flavours. After fermentation selected tanks are blended to produce the wine.

Tasting Note

Passion fruit, lemongrass and green, grassy notes combine to produce a delightful aromatic nose. The palate is fresh, bright citrus, with herbal and tropical notes adding depth and interest.

Food Matching

Enjoy with seafood, salads, vegetarian dishes, Asian-inspired cuisine or as a lovely contrast to rich, soft cheeses.