

Wines of New Zealand

Pulpo Sauvignon Blanc New Zealand

True of its origin, this Sauvignon Blanc captures the essence of the grape grown in the maritime climate of Malborough. Crafted from vineyards in the Awatere and Wairau Valleys.

VIVINO 4.2

Region

New Zealand is a premier new-world wine country, producing award-winning wines that reflect the clean air and sunshine. Marlborough is a well-known wine-producing region in this country. A combination of a cool yet high sunshine climate, low rainfall and free-draining, moderately fertile soil produces uniquely vivid wines. The most popular varietal is Sauvignon blanc, closely followed by Pinot noir and Chardonnay.

VARIETY	STYLE
Sauvignon Blanc	**Still Wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12.5%	**7-10ºC.**

Tasting Notes

This wine has the classic aromas of juicy tropical fruit and zesty citrus, with intense flavours of passion fruit and zippy gooseberry.

Food Pairing

A perfect companion to many fish dishes, seafood or medium aged goats cheese.

Technical Information

After crushing, the must is left for maceration for 6 to 8 hours at low temperature to achieve the maximum expression of aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16º C. The wine making process includes careful handling at every stage.

Awards

GOLD

2025 Berliner Wine Trophy: Pulpo Sauvignon Blanc NZ 2024
2025 Mundus Vini: Pulpo Sauvignon Blanc NZ 2024