



*Felix Solis*

## Wines of New Zealand

### Southern Ocean New Zealand

Discover Southern Ocean, a Sauvignon Blanc white wine that will transport you to the shores of New Zealand. True to its origin, this Sauvignon Blanc captures the essence of grapes grown in the maritime climate of Marlborough, known for its exceptional vineyards and ideal climatic conditions.

Made from carefully selected grapes from the Awatere and Wairau valleys, Southern Ocean offers a unique sensory experience. Its tropical fruit and citrus aromas mingle with notes of fresh herbs and a mineral touch, creating a perfect balance on the palate.



### 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

**Sauvignon blanc**

#### STYLE

**Still wine**

#### ALCOHOL GRADUATION

**12,5%**

#### SERVING TEMPERATURE

**Best served chilled**

### 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

Enjoy with salads, seafood, like oysters or shrimps, salty snacks or delicious tapas.

### 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 14-16° C. The wine making process includes careful handling at every stage.

### Awards

#### GOLD

2025 Berliner Wine Trophy: Southern Ocean NZ 2024

2025 Vinalies Internationales: Southern Ocean NZ 2024

#### SILVER

2025 Mundus Vini: Southern Ocean NZ 2024

2025 The Drinks Business Asia Masters: Southern Ocean NZ 2024