



VALKYRIE

SELECTIONS



SEA COVE



SAUVIGNON BLANC 2024

SEA COVE || For our newest project, Valkyrie collaborated with Sugar Loaf Winery, a 26-hectare estate, home to some of the oldest vines in Marlborough. The estate is in Blenheim, located in the Wairau Valley, known for its old, gravely riverbed soils. The vineyards are carefully divided into management blocks specific to soil type, vine age and character. The farming and growing philosophy is of a “light touch”: they take a 100-year view on every decision they make on the farm and vineyards, farming in the best way they know how with the goal of leaving their lands in better shape than when they began. The estate is certified sustainable in the vineyards and winery through Sustainable Wine Growing NZ.

MARLBOROUGH || Hailed as one of New Zealand’s most sunny and dry regions, Maori referred to the Wairau Valley as ‘Kei puta te Wairau’ - ‘The place with the hole in the cloud’. Old, gravely riverbed soils, and diverse aspects and rainfall create numerous meso-climates within this sub-region. Broadly, it covers a range of cooler, drier inland sites, barren stony, early-ripening sites, and sea-breeze moderated coastal sites. Across the sub-region, wines reflect the strengths of individual vineyards and vignerons, but all have the hallmark fruit intensity and body.

SAUVIGNON BLANC 2024 ||

BLEND | 100% Sauvignon Blanc

VINEYARDS | From certified sustainable, estate vineyards of Sugar Loaf, located in the Wairau Valley, home to some of the oldest Sauvignon Blanc vines in Marlborough.

WINEMAKING | The grapes were gently pressed before fermentation in stainless steel tanks. Fermentation was conducted at low temperatures (12-14C) to retain the wines strong and appealing aromatics.

ALCOHOL | 13%

BAR CODE | 853868006758

TASTING NOTES | Intense aromas and flavors of makrut lime, tropical passion fruit, citrus, orange blossom and hints of herbs. Refreshing with zippy citrus, stony minerals, and a linear structure - great on its own or to be paired with fish, shellfish or white meat.

