

2021 Durvillea Sauvignon Blanc

Durvillea, Marlborough, New Zealand

Product details

Vintage:	2021	Drinking:	2017
Producer:	Durvillea	Alcohol:	
Region:	Marlborough	Variety:	
Country:	New Zealand		

Tasting notes

"Aromas of Gooseberries, white and black currants, lime peel and grapefruit follow through to a palate of lime, gooseberry and citrus flavours, minerally with a long crisp finish."

Armit Wines

Food pairings: leafy summer salads, fresh oysters and seafood of all types. Pairs well with aromatic herbs like mint and coriander — a great match with dishes like Som Tam, pomelo salad or tamales with tomatillo salsa.

About the producer

"All along our shores, holding fast to the rocks at low tide, is the seaweed Durvillea, named after the Captain of L'Astrolabe Dumont d'Urville. For me, this seaweed defines the ruggedness of our rocky coast. The Durvillea grapes are grown at carefully selected sites across the Marlborough region and harvested at precisely the right moment to preserve the purity and intensity of flavour in my winemaking. Durvillea is a range of classic Marlborough wines from the Astrolabe vineyards."

Simon Waghorn, winemaker

