

The Katalyst

SAUVIGNON BLANC 2025

The Katalyst Sauvignon Blanc 2025 is a refined expression of Marlborough's hero variety — textural, mineral and layered, crafted with intent to reflect its place and elevate the variety.

VINEYARD

Crafted exclusively from Alison's Block in Marlborough's Southern Valleys, where deep, fertile clay and loess-over-clay soils consistently produce fruit with exceptional concentration, natural texture and vibrancy.

APPEARANCE

Brilliant pale straw with luminous green reflections.

AROMA

Complex and expressive, with aromas of exotic fruits, preserved lemon and apricot kernel layered with a hint of dried sage. Barrel fermentation and extended lees maturation contribute a subtle savoury note, adding depth while allowing the varietal character to remain at the forefront.

PALATE

Powerful and vibrant, this is a Sauvignon Blanc built on texture as much as aroma. Layers of ripe tropical fruits, apricot kernel and a textural, savoury frame unfold across a finely weighted palate. The palate is supported by a bright natural acidity and a persistent mineral line. Partial malolactic fermentation softens the wine without diminishing its energy, while seasoned French oak brings gentle savoury complexity and remarkable length. The finish is focused, elegant and long.

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MARLBOROUGH

2025

WINEMAKING

Hand harvested and whole-bunch pressed. Following minimal settling, the juice was transferred to seasoned French oak barrels where fermentation was carried out using a combination of indigenous and selected yeasts. The wine remained on full lees for ten months, with approximately 50% undergoing full malolactic fermentation to enhance texture, integration and palate weight.

VITICULTURE

An outstanding growing season produced pristine fruit with exceptional flavour concentration. Moderate temperatures and settled conditions allowed for complete physiological ripeness, while Marlborough's cool nights preserved freshness, vibrant acidity and varietal definition.

TECHNICAL ANALYSIS

Alcohol	13.5% alc/vol
Residual Sugar	1.9 g/L
pH	3.28
Total Acidity	6.5 g/L

CELLARING

While immediately engaging for its purity and texture, this wine has the structure to evolve gracefully over five to ten years, developing increasing complexity and savoury nuance with bottle age.