



THE CHAMPION

SAUVIGNON BLANC 2025



The Champion Sauvignon Blanc from Marlborough, New Zealand embodies a victor's spirit. Produced on the South Island in the iconic Marlborough growing region, the wine pays tribute to the championship thoroughbred horses this small island has contributed to the world of racing. Champion's freshness and streamlined acidity echo the intensity and precision those elite racehorses bring to the course.

With bursts of tropical grapefruit, bright pineapple, and mineral freshness, the wine reflects the harmony between nature and craftsmanship. Just as a jockey prepares a horse for peak performance, Champion's winemaking team carefully trains Sauvignon Blanc vines to produce exceptional fruit in the South Island's distinctive maritime climate.

Grown in the fertile alluvial soils of the Wairau Plains, the stony, well-drained terrain provides ideal conditions for Sauvignon Blanc. Vines are managed with smaller canopies to increase sunlight exposure, while cool ocean breezes keep vineyards dry and preserve natural acidity. The 2025 growing season delivered generous yields following a mild spring and ideal flowering conditions. Warm weather continued through early summer before cooler temperatures in January and February slowed ripening, allowing the fruit to develop heightened aromatic intensity. The abundant crop enabled careful fruit selection, resulting in a vintage that expresses Marlborough with clarity, vibrancy, and precision.

Produced in a reductive style to preserve freshness and prevent oxidation, the wine is kept cool after pressing and fermented in 100% stainless steel. The result is a light, crisp Sauvignon Blanc with vibrant acidity, rich tropical and citrus aromas, and notes of green apple and herbaceous lemongrass that add brightness and lift.



Vineyard & Winemaking Details

APPELLATION	Marlborough, New Zealand
VARIETALS	100% Sauvignon Blanc
ALCOHOL	13%