

FRENZY

2025 MOUNT RICHMOND ESTATE MARLBOROUGH SAUVIGNON BLANC

WINERY

Since its founding in 2009, FRENZY has remained a celebration of the renowned Marlborough region. Frenzy makes the beauty of New Zealand's premier wine region accessible for those who seek both quality and value. Today, FRENZY is sourced exclusively from Mount Richmond Estate, a partnership established in 2023, harnessing Marlborough's most exceptional quality fruit and terroir. As a Certified Sustainable New Zealand Winegrower, Mount Richmond Estate is committed to sustainable practices that honor both the land and the environmental impact on the region.

WINE

FRENZY is a vibrant wine that captures the essence of New Zealand's Marlborough region, crafted exclusively from the Mount Richmond Estate, a family-owned vineyard established in 2017. Bursting with lively flavors of pineapple, grapefruit, and fresh-cut grass, FRENZY offers a refreshing taste of New Zealand's natural beauty and winemaking excellence.

VINEYARDS

Mount Richmond Estate established by Magnus Riddiford and his family, thrives in a cool, steady maritime climate, sheltered by the Richmond Mountain range to the north and the Wither Hills to the south. This ideal location, combined with the quintessential Kiwi summer, provides warm, sunny days and dry conditions that are perfect for optimal grape ripening and flavor maturation. The estate's

100 acres of silt and loam soils are dedicated solely to Sauvignon Blanc, ensuring consistent, high-quality wine from vintage to vintage.

VINTAGE NOTES

The 2025 Marlborough viticulture season was characterized by patience, precision, and quality. After a warm early summer in November and December, a cooler January slowed sugar accumulation, allowing grapes to hang longer and intensify aromatics. Flowering was strong, yielding generous yet balanced crops. Harvest began in April, after waiting for optimal ripeness despite looming weather threats. A smooth, well-paced vintage across the region produced clean, vibrant fruit, marking 2025 as a classic and expressive Marlborough year.

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.

TASTING NOTES

The 2025 Frenzy Sauvignon Blanc has vibrant aromas of pink grapefruit, papaya, kiwi, and passionfruit complemented by subtle hints of lemongrass. The palate offers a soft, creamy entry with layers of tropical and citrus fruits, leading to a mouthwatering, crisp finish.



VINEYARD

Region:	New Zealand
Appellation:	Marlborough
Soil:	Silt and loam
Age/Exposure:	Planted in 2016 North/South
Certification:	Certified Sustainable New Zealand Winegrower

WINEMAKING

Varietals:	100% Sauvignon Blanc
Aging:	Short aging in stainless steel tanks

TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	7.3 g/L
pH:	3.23
RS:	3.2 g/L