

LEEFIELD STATION SAUVIGNON BLANC 2025

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Product image

Scintillating Savvy from Old Hands

Product Code:	4396	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	12.5%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Vegan Friendly



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TASTING NOTES

Leefield Station owner Brent Marris has an illustrious history with Sauvignon Blanc - he was Marlborough's first born and bred, qualified winemaker, and helped create Delegats Oyster Bay before establishing his own label, Wither Hills. After selling that he created the hugely successful The Ned brand as well as Leefield Station, named after the 2200ha old Farm Station on which 650ha is planted to vines.

An impressive operation, and this is an impressive wine. Just bursting with flavour - gooseberry, citrus, passionfruit, pineapple. There is a palate-full of flavour here.

Winery notes (2025 Vintage)

"The nose of our single vineyard Sauvignon Blanc is fresh and vibrant, defined by zesty citrus notes, accented by subtle herbal and floral nuances. These aromatic themes continue onto the palate with refreshing and concentrated flavours of grapefruit, box hedge and smoky lime. Natural fruit sweetness balances perfectly the lingering, dry, vaguely saline finish.

The preservation of aromatic and fruit flavours from the vineyard through to the winery is of the utmost importance in our Sauvignon Blanc. The fruit is field destemmed before being gently pressed into stainless steel tanks. After careful clarification, the juice is fermented at cool temperatures with selected yeast strains aimed at developing vibrant and fresh varietal

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characters."

Reviews for the 2024 vintage below...

Rated Excellent & 93/100 Cameron Douglas MS, October 2024 (2024 Vintage)

"There's no mistaking the punch and vibrato of this wine with a fleshy taut texture , flavours of ripe apples and pears, gooseberry, citrus and some passionfruit high tones. Crisp and dry, fleshy, varietal, fruity and delicious. A wine ready to savoury and enjoy with plenty of grab and flavour, best drinking from 2024 through end of summer 2026."

Joelle Thomson, drinksbiz Magazine, March/April 2025 (2024 Vintage)

"Leefield Station is a large vineyard and working farm in the Waihopai Valley in Marlborough, where the growing conditions favour fresh, tropical fruit flavours. This wine was made with grapes fermented in stainless steel to retain refreshing acidity, adding depth and length to the taste of pineapple, passionfruit and even hints of ruby red grapefruit."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch