VINO FINO
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TWO RIVERS CONVERGENCE SAUVIGNON BLANC 2026



HOT PRICE · WineOrbit 95 Points · Master Sommelier 93-94 Excellent Cam Douglas MS · 95 · Raymond Chan Wine Reviews ★★★★★ · STAFF PICK · VINO VALUE · 5 STARS · TOP SELLER

$19.99

Two Rivers is consistently one of our favourite Sauvignon Blancs

Product Code:	5883
Country:	New Zealand
Region:	Marlborough
Style:	White
Variety:	Sauvignon Blanc

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Sauvignon Blanc
Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Another superb release from Two Rivers. Winemaker Dave Clouston is on top of his game at the moment and consistently produces some of the best sauvignon blanc to come out of Marlborough. This 2026 is a powerhouse of flavour that just explodes in the glass and then on the palate we just love the hint of oyster shell minerality that gives it a real edge. There is nothing shy or subtle, but it is also very sophisticated with layers of complexity.

A little more Awatere fruit in this year's blend has given the wine some added concentration, but the star here is just the completeness and balance of the wine. A small portion was fermented in concrete egg tank and clay amphora to add a grainy texture to the palate. The wine was then aged on light yeast lees for three months to gain complexity and increase mouthfeel.

Winery notes (2026 Vintage)
"An enticing bouquet of bright capsicum, crisp snow peas, and luscious passionfruit, all beautifully enhanced by fresh mint, zesty lime, and refreshing cucumber. The palate is well-balanced, a superb, juicy character that amplifies its vibrancy and energy. A subtle mineral backbone enriches the mid-palate, evoking the region’s unique terroir. Light, stony mineral nuances and a saline, salty edge enhance its textural finesse. This vintage stands out with its exceptional purity and balance. This captivating wine blends the rich flavours from our Wairau and Awatere Valleys, showcasing finesse, freshness, and an alluring complexity.

Lightly pressed, the juice was fermented cool, predominately in stainless steel to maximise fruit purity and distinctive varietal character. A small portion was fermented in concrete egg tank ,clay amphora, and Cuves to add a grainy texture to the palate. The wine was then aged on light yeast lees for four months to gain complexity and increase mouthfeel."

5 Stars & 95/100 Sam Kim, Wine Orbit, August 2026 (2026 Vintage)
"Offering terrific fruit purity and power, the wine showcases passionfruit, nectarine, kiwifruit, and lime zest aromas, followed by an intensely flavoursome palate that's vibrant and lively. **A wonderful rendition** with loads of classic sauvignon flavours, making it hugely appealing. At its best: now to 2031."

Rated Excellent & 94/100 Cameron Douglas MS, August 2026 (2026 Vintage)
"**An excellent wine**, a pungent and powerful bouquet packed with aromas and flavours of lemon and green mango, hibiscus flowers and tangerine, pineapple and grapefruit. Dry, salivating, salty and delicious on the palate. Urgent and refreshing with a crunchy texture, a lingering mineral-saline complexity and persistent fruit flavours that speak to Marlborough and the ‘Convergence’ style. Well made with best drinking from day of purchase through 2031."

5 Stars & 19/20 (95) Candice Chow, Raymond Chan Review, August 2026 (2026 Vintage)
"Bright, even, pale yellow. The nose is elegantly full, with aromas of passionfruit, pineapple, guava, snow peas and jalapeno. Medium-bodied, aromas of passionfruit and pineapple, entwined with guava, snow pea and a touch of jalapeno. The fruit is lush and crunchy with purity; zingy, fresh acidity flows with softness, carrying fine-textured phenolics to a salivating, enticing finish. **An excellent, refined Sauvignon Blanc**. Match with sole fish and Thai raw prawns over the next 3+ years. Fruit from Wairau and Awatere Valleys, fermented cool in stainless steel, and a small portion was fermented in concrete egg tank, clay amphora and Cuves. Aged on light lees for four months. 13% alc, 3 g/l RS."

5 Stars Yvonne Lorkin, August 2026 (2026 Vintage)
"With a hefty splash of the blend being fermented in a concrete egg fermenter and another portion fermented in a large clay amphora, this Sauvignon is all about as textural as you could possibly imagine. Brand new, yet delivering deliciously calm, assured aromas of greengage plums, apples, crushed basil and lemongrass, which lead to a palate awash with gentle stonefruit, lemon zest, a lick of leafiness and soft prickles of white pepper and quartzy minerality. Sourced from vineyards located in Marlborough’s Wairau and Awatere valleys, this wine is a blend, a meeting point, a ‘convergence’ of those two styles working together in tasty fashion. **Fresh, lusciously generous and deserves to be in your fridge asap!** "

5 Stars & 93/100 Sammy Wilkinson, TheWineWriter.com, September 2026 (2026 Vintage)
"Grapefruit, lime and gooseberry on the nose, layered with nettle, slate and a cool herbal edge. Concentrated and generous on the palate, with tropical depth balanced by citrus energy. Flavours of crunchy green apple, young pineapple, wet stone, and a salty snap, then a long, mouthwatering finish. Built for seafood & sunshine!"

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CONTACT VINO FINO

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