VINO FINO
Explore a World of Wine

VAVASOUR SAUVIGNON BLANC 2026



$18.99

Masterly Awatere Sauvignon Blanc from Vavasour

Product Code:	4104
Country:	New Zealand
Region:	Marlborough
Sub Region:	Awatere Valley
Style:	White
Variety:	Sauvignon Blanc

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	100% Sauvignon Blanc

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

Trophy - Champion Wine of the Show - Marlborough Wine Show 2026
Trophy - Champion Sauvignon Blanc - Marlborough Wine Show 2026
Gold Medal - New Zealand International Wine Show 2026
Gold Medal - New World Wine Awards 2026
Gold Medal - Marlborough Wine Show 2026

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Vavasour is one of the original pioneers of Marlborough’s Awatere Valley, and this Sauvignon Blanc has the pedigree to prove it. Previous vintages have taken home the coveted Trophy for Best Sauvignon Blanc in the World at the Decanter World Wine Awards, so there’s a fair bit to live up to.

The 2026 vintage doesn’t disappoint. Sourced entirely from the lower Awatere, it combines classic Marlborough exuberance with the distinctive saline, mineral character that has become a Vavasour signature. Think kiwifruit, feijoa, grapefruit and kaffir lime, with fresh herbs and a subtle oyster shell edge. Concentrated and generous through the middle, crisp acidity keeps everything beautifully focused before a long, mouthwatering finish. A seriously polished Marlborough Sauvignon with plenty of pedigree behind it.

Winery notes (2026 Vintage)
"Bursting with green tropical fruit, fresh herbs, snow peas and blackcurrant, with a distinctive Awatere oyster-shell minerality. The palate is generous and concentrated, layered with citrus zest, lush tropical fruit and subtle herbal notes. Bright acidity brings freshness and precision, leading to a long, elegant finish. A versatile match for fresh seafood, soft cheeses, creamy pasta, salads and Asian-inspired, spice-driven dishes."

5 Stars & 94/100 Sam Kim, Wine Orbit, August 2026 (2026 Vintage)
"Upfront and instantly appealing, the bouquet showcases kiwifruit, feijoa, grapefruit, and kaffir lime notes, followed by a concentrated palate offering terrific fruit power and persistence. Wonderfully expressed with a lengthy, delicious finish. At its best: now to 2029."

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

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