

LAWSON'S DRY HILLS



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— MARLBOROUGH —



Wednesday, March 11, 2026

LAWSON'S DRY HILLS

MARLBOROUGH NEW ZEALAND

ESTATE SERIES



WINEMAKER'S NOTES = After gently pressing the resulting juice was fermented 90% in stainless steel at cool temperatures with balance being put into old French Puncheons for a slow gentle wild fermentation. Post – ferment the wines were allowed to rest on yeast lees with weekly stirring to build palate weight.

BOUQUET = This is a beautifully lifted aromatic wine with lemon blossom, fresh cut pear, honey comb featuring strong.

PALATE = The palate is full and rich, slightly off dry and balanced with lovely acidity. Pip fruit and nectarine flavours abound with background notes of nougat and spice giving the wine depth and interest. The wine will develop wonderfully over the next 3 – 5 years.

FOOD MATCH = Just magic with chicken, seafood and soft rich cheeses.

CELLARING POTENTIAL = Drink now and up to another 3 – 4 years.

3 Stars Cuisine Magazine

2024 Pinot Gris 13.0% Alc

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BOUQUET = This aromatic, flavorsome wine has all the classic hallmarks of great Marlborough Sauvignon Blanc, but with 30% less alcohol than our Estate Sauvignon Blanc. Bursting with aromatics of passionfruit, fresh summer herbs and citrus.

PALATE = The palate is packed with the unmistakable flavors of juicy tropical fruit balanced with a crisp, refreshing acidity.

FOOD MATCH = Wonderful with any seafood dish, fresh green herbs, red tomato-based sauces and of course, fresh Marlborough green – lipped mussels.

CELLARING POTENTIAL = Enjoy now and up till the middle of 2027.

90 Points Cameron Douglas Master Sommelier The Shout

Comments = There's no mistaking the pungency and varietal signature of this wine with a bouquet of fresh green kiwifruit and cape gooseberry, then lime and Granny Smith apple. On the palate, a just-dry expression with a backbone of acidity and a saline quality. Flavors of tropical kiwifruit, apple and citrus continue into a balanced and even finish. Well made and ready to drink from day of purchase through January 2027.

2025 Lighter In Alcohol Sauvignon Blanc 9.0% Alc

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VITICULTURE NOTES = The grapes were picked in immaculate condition. The growing season was dry and warm allowing long, slow ripening and the development of bright fruit characters. Produced from a range of vineyards, two thirds from our Waihopai Valley and Chaytors Road Vineyards and the balance from the southern side of the Wairau Valley.

BOUQUET = Complex aromas of lemongrass, lime, passionfruit, melon and red capsicum all compete on the nose.

PALATE = The palate is supported by delightful fresh cut grass and tropical fruit notes. This Sauvignon Blanc has great concentration, length and a fresh, dry finish.

FOOD MATCH = Wonderful with any seafood dish, fresh green herbs, red tomato based sauces and of course, fresh Marlborough green – lipped mussels.

CELLARING POTENTIAL = Enjoy now or cellar for 2 – 4 years.

[American Airlines Selected This Sauvignon Blanc To Be Served In Business Class](#)

2025 Sauvignon Blanc 13.0% Alc

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WINEMAKER'S NOTES = The grapes were harvested in pristine condition and gently pressed with the free run juice going to stainless steel tanks for fermentation, the pressing were fermented in older oak barrels. The tanks were inoculated with a yeast strain isolated in Alsace, whilst the barrels were either left to ferment wild or were inoculated with non – *Saccromyces* yeasts. With all the components looking wonderfully aromatic, blending was simply a matter of the right balance on the palate. The final blend has a 10% barrel fermentation component.

BOUQUET = The bouquet of this wine is beautifully scented with notes of rose petal, clove, lychee, ginger, citrus and much more.

PALATE = The palate is rich and round with a lovely mid – palate volume and a luscious texture. A sliver of sweetness provides softness to the finish. Over the next 8 – 10 years this wine will develop musk, honey and toasty characters, whilst retaining its distinctive varietal appeal.

FOOD MATCH = Any Asian, Middle Eastern dish or mild Indian curries.

CELLARING POTENTIAL = 8 – 10 years.

Gold Medal New Zealand International Wine Show

Gold Medal Marlborough Wine Show

94 Points Cameron Douglas MS The Shout

91 Points The National Wine Awards Aotearoa New Zealand

5 Stars Michael Cooper

2020 Gewurztraminer 14.0% Alc

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ESTATE SERIES



WINEMAKER'S NOTES = The grapes were harvested and put into open top fermenters for a cold maceration before fermentation started spontaneously. Because of the small size of the berries, hand-plunging was limited to twice per day throughout the ferment to avoid too much extraction. The wine was left on the skins for seven days post ferment before pressing to predominantly old French oak barriques. The wine was blended after ten months maturation in barrel.

BOUQUET = Fresh raspberry and strawberry aromas with a hint of oak and subtle earthy tones.

PALATE = The palate is appealing and bright with fresh berry flavours and a lovely concentration. Supple tannins and wonderful depth provide balance and structure.

FOOD MATCH = Enjoy in moderation with lighter red meats, hot ham or if you like red wine with fish, try it with salmon or a yellow fin tuna steak.

CELLARING POTENTIAL = 3 – 5 years.

Gold Medal The Marlborough Wine Show

92 + Points Cameron Douglas MS The Shout

92 Points James Suckling

91 Points New World Wine Awards

4 Stars Cuisine Magazine

4 Stars Michael Cooper's Buyer's Guide

3 Stars Cuisine Magazine

2020 Pinot Noir 13.5% Alc

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MARLBOROUGH NEW ZEALAND

RESERVE SERIES



WINEMAKER'S NOTES = All the vineyards blocks were treated in the same manner, each was lightly pressed before fermentation in mainly stainless steel tanks, with a small amount going into older French oak barriques. The fermentation was with a yeast selected to enhance the wines natural aromatic profile. This wine represents the very best of what we produce, so post – fermentation we took the time to select only the best batches to make a small volume of this Reserve Sauvignon Blanc, using both the stainless steel component (90%) and the barrel fermented (10%).

BOUQUET = Reserve Sauvignon Blanc runs the full gambit of Marlborough Sauvignon Blanc varietal characters, from fresh green herbs through to strong citrus, lifted passionfruit and ripe tropical fruits.

PALATE = This wine leaps from the glass and has great intensity on the palate, with a juicy mid – palate and great length.

FOOD MATCH = Enjoy with grilled white fish, with a fresh spicy tomato salsa.

CELLARING POTENTIAL = A Sauvignon Blanc made to cellar, keep it for 3 – 5 years.

5 Stars Michael Cooper's Buyer's Guide 2021

4.5 Stars Michael Cooper's Buyer's Guide 2020

Commended International Wine Challenge

2019 Reserve Sauvignon Blanc 13.0% Alc