



HOUSE OF TOWNEND

KUKI Marlborough Sauvignon Blanc

Price	£13.99
Code	KUKI060

There are Marlborough Sauvignons, and then there is KUKI. Produced to our exacting specifications, this Sauvignon Blanc is the result of months of careful tasting and comparison. We wanted more fruit, more zest and greater intensity and complexity, so we blended selected plots and terroirs across Marlborough to create a wine of exceptional quality. The result is ripe, vibrant and elegantly layered with notes of gooseberry, passionfruit and lime leaf. Bright citrus adds structure, complemented by a pronounced minerality and a delicate floral finish. A delicious, expressive Marlborough Sauvignon from one of New Zealand's top producers.

Tasting Notes:

Lifted notes of fresh grapefruit and tropical fruits on the nose leading to a fresh palate with concentrated fruit flavours and a mouth-watering finish.





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Specification

Vinification Fruit is sourced predominantly from the Wairau Valley, Marlborough's largest and most established sub-region, renowned for producing vibrant expressions of Sauvignon Blanc. The valley's broad river plains feature free-draining alluvial soils of gravel, sand and silt, deposited over time by the Wairau River. The 2025 growing season provided ideal conditions for Sauvignon Blanc, with a warm, dry spring, a cooler January to preserve acidity and aromatics, and late-summer warmth allowing extended hang-time. Harvested mid-March in the cool of the morning, the fruit was clean, balanced, and disease-free. Yields were carefully managed and fermentation took place in stainless steel to maintain freshness and bright varietal character.

ABV 13%

Size 75cl

Drinking Window Drink now

Country New Zealand

Region Marlborough

Type White Wine

Grapes Sauvignon Blanc

Genres Vegan, Vegetarian

Vintage 2025

Style Dry

Body Zesty, zingy and refreshing

Producer Lake Road

Producer Overview

Closure Type Screw Cap

Food Matches Perfect with fresh, vibrant dishes such as grilled prawns, Thai chicken or salads. Its bright acidity and tropical fruit character pair beautifully with seafood, creamy cheeses, and avocado.