



HOUSE OF TOWNEND

Lake Road Sauvignon Blanc

Usual Price	£13.99
Discount Price (inc. VAT)	£12.49
Code	LAKE015

We are thrilled to welcome Lake Road Marlborough Sauvignon Blanc to our portfolio. Sourced predominantly from vineyards in the Wairau Valley, this wine perfectly captures the essence of Marlborough freshness. Bursting with vibrant aromas of lemon, passionfruit and tropical fruits, it delivers crisp, mouthwatering acidity that keeps you coming back for more. For every bottle sold, 25p will be donated to Dove House Hospice, helping support the incredible care they provide to local families and patients.

Tasting Notes:

This wine captures the freshness of Marlborough beautifully. Bursting with vibrant aromas of lemon, passionfruit and tropical fruits, with hints of white peach, melon, and fresh herbs. The palate is juicy and approachable with crisp, mouthwatering acidity balanced by a round, generous texture.





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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 12.5%

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.

Press Comments Highly Commended Wine Merchant Top 100, 2026.