

BORDERTOWN

VINEYARDS & ESTATE WINERY



SAUVIGNON BLANC 2025

Bordertown's first vintage of Sauvignon Blanc brings an exciting approach to this popular varietal. A bright floral perfume beckons at the ripe fruit flavours on the palate, featuring white peach and citrus notes of yellow grapefruit. Rather than a sharp herbaceous style, ours shows a lush tropical fruit that's fresh and vibrant.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
Vineyard Location: Osoyoos, British Columbia
Exposure: West
Varietals: 100% Sauvignon Blanc
Grape Yield: 2.5 Tons/Acre
Soil Composition: Gravel w/ light colour sand and heavy soil
Date of Harvest: September 6, 2025
Brix Level: 28.0
Fermentation: Cultured Yeast
Duration: 24-28 days
Temperature: Allowed to rise to a maximum of 17°C
Malolactic Fermentation: None
Alcohol: 14.0%
Residual Sugar: 4.47 g/l
Maturation: None
Filtration: Yes
Production: 433 cases
Aging: Drink now - best within five years
Colour: Light gold
Nose: Bright and floral, with apricot and white flowers
Flavour: Zesty citrus and tropical fruits backed by measured acidity
Serving Temperature: 10°C
Serving Suggestions: Fish tacos, citrus marinated ceviche, summer salads with mango and avocado, goat cheese, mild Thai or Vietnamese dishes
Awards/Accolades/Ratings: **Gold Medal** – All Canadian Wine Championships 2026
Bronze Medal – National Wine Align Awards 2026
John Schreiner - 90 Points
"This is an expressive wine, with aromas and zesty flavours of tropical fruits."

