



Wines of New Zealand

Southern Ocean Pinot Noir

Discover Southern Ocean, a Pinot Noir red wine that will transport you to the shores of New Zealand. True to its origin, this Pinot Noir captures the essence of grapes grown in the maritime climate of Marlborough, known for its exceptional vineyards and ideal climatic conditions.

Region

New Zealand is a premier new-world wine country, producing award-winning wines that reflect the clean air and sunshine. Marlborough is a well-known wine-producing region in this country. A combination of a cool yet high sunshine climate, low rainfall and free-draining, moderately fertile soil produces uniquely vivid wines. The most popular varietal is Sauvignon blanc, closely followed by Pinot noir and Chardonnay.

VARIETY
Pinot Noir

STYLE
Still Wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Between 12 and 16°C.

Tasting Notes

Light and delicate wine with good structure and an elegant profile with subtle notes of red fruits and a touch of spice.

Food Pairing

This wine is the perfect accompaniment to grilled red meats and sirloin steak, as well as white meats such as duck or lamb. It also pairs excellently with semi-cured cheeses and pasta dishes with tomato-based sauces and aromatic herbs.

Technical Information

The process of cold pre-fermentation maceration of the destemmed and crushed berries is employed to enhance the fruit and soften the tannins. The fermentation process is carried out with the aid of indigenous yeasts in small open tanks, with manual punch-downs. The wine is then subjected to a brief ageing period in neutral, small-grain, un-toasted barrels, with the aim of preserving the freshness and varietal purity of the Pinot Noir from the Marlborough Valley in New Zealand.



Wines of New Zealand

Southern Ocean New Zealand

Discover Southern Ocean, a Sauvignon Blanc white wine that will transport you to the shores of New Zealand. True to its origin, this Sauvignon Blanc captures the essence of grapes grown in the maritime climate of Marlborough, known for its exceptional vineyards and ideal climatic conditions.

Made from carefully selected grapes from the Awatere and Wairau valleys, Southern Ocean offers a unique sensory experience. Its tropical fruit and citrus aromas mingle with notes of fresh herbs and a mineral touch, creating a perfect balance on the palate.



Region

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VARIETY

Sauvignon blanc

STYLE

Still wine

ALCOHOL GRADUATION

12,5%

SERVING TEMPERATURE

Best served chilled

Tasting Notes

This wine has the classic aromas of juicy tropical fruit and zesty citrus with intense flavours of passion fruit and zippy gooseberry.

Food Pairing

Enjoy with salads, seafood, like oysters or shrimps, salty snacks or delicious tapas.

Technical Information

After crushing, the must is left for maceration for 6 to 8 hours at low temperature to achieve the maximum expression of aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16° C. The wine making process includes careful handling at every stage.

Awards

GOLD

2025 Berliner Wine Trophy: Southern Ocean NZ 2024

SILVER

2025 Mundus Vini: Southern Ocean NZ 2024



South Africa – Western Cape Southern Ocean – South Africa

True to its origin, this Sauvignon Blanc captures the essence of the grape grown in the cooler maritime climates within Western Cape.



Region

South Africa is becoming one of the most interesting wine growing areas in the world and especially with wines made from Sauvignon Blanc. Most of the vineyards of this variety are located in the western part of the country, known as 'Western Cape'. Its location is perfectly suited to growing high quality Sauvignon Blanc grapes, providing the ideal combination of growing areas from the milder coast to the colder climate mountainous areas. These conditions give rise to wines of excellent quality, pleasantly aromatic with an intense and expressive flavour.

VARIETY

Sauvignon Blanc

STYLE

Still Wine

ALCOHOL GRADUATION

12.5%

SERVING TEMPERATURE

Best served chilled.

Tasting Notes

On the nose, it is a clean and direct wine with aromas reminiscent of citrus and tropical fruits. On the mouth, we enjoy intense flavors with floral and herbaceous touches.

Food Pairing

Sauvignon Blanc has a fine and delicate style and can be paired with many types of gastronomy, mainly mild dishes, fish and seafood, cold cuts or salads. It is a perfect wine to enjoy by the glass as an apéritif.

Technical Information

After crushing, the must is left for maceration for 6 to 8 hours at low temperature to achieve the maximum expression of aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16° C. The wine making process includes careful handling at every stage.

Awards

SILVER

2024 Decanter World Wine Awards: Southern Ocean Sudáfrica 2023