

Wines of New Zealand

Resolution Bay Sauvignon Blanc

Resolution Bay or Ata-po (early dawn), in the Marlborough Sounds derives its name from Captain Cook's ship. This wine pays homage to one of New Zealand's most beautiful coastal landscapes. "Resolution Bay" is located in Marlborough, at the top of the South Island, with numerous bays and along the Queen Charlotte Sound. An area of stunning coastal views and indigenous bushland make it an exceptional place.
Crafted from vineyards in the Awatare and Wairau Valleys, this wine has the classic aromas of juicy tropical fruit and zesty citrus, with intense flavours of passion fruit and zippy gooseberry.

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 **Sauvignon Blanc**	STYLE **Vino tranquilo**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 7-10ºC.**

Tasting Notes

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

Food Pairing

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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 14-16º C. The wine making process includes careful handling at every stage.

Awards

GOLD
2025 Sakura Awards: Resolution Bay Sauvignon Blanc 2024