

Potager Sauvignon Blanc 2026

Winemakers Notes

A wine bursting with lovely aromatics of gooseberry, mango, apple and current leaf, leading to a bright and fresh palate. Layers of passionfruit and grapefruit unfold in the glass with notes of classic grassiness and a long salivating finish.

— Dom Maxwell

Vineyard Information

Variety — Sauvignon Blanc

Clonal Material — Cl 1 and MS

Rootstock — Grafted with mix of 3309 and 101-14

Soils — 60 % Sandy loam, sandstone & underlying clay, 40% Loess with underlying gravels

Pruning — 3-cane VSP

Winemaking Information

Harvest brix — 22.0

Wine Tech data — pH 3.20, TA 8.30 g/L, Alc 13.0%

Fermentation — 100% Inoculated fermentation in stainless steel tank

Temperature of Fermentation — 15-17 degrees C

Vessel ageing — 100% in stainless steel tank

Maturation time — Four months on full yeast lees before blending

Style — Dry



Seasonal Information — The 2026 growing season began with dry and warm conditions - setting the vines up with great flowering and crop potential. An early harvest ensued with grapes in pure condition and clean flavours.



Potager Philosophy

Inspired by the enduring tradition of the French kitchen garden, Potager is an expression of thoughtful curation and regional character. Sourced from carefully selected vineyard parcels throughout North Canterbury, each wine reflects a considered balance of place, season and craft. Guided by Dom's philosophy, Potager honours the enduring relationship between land, grower and vintage, creating wines of authenticity, depth and refinement.

Just as a potager garden provides freshness and seasonality, so too do Potager wines. Wines to be shared.