

2025
SAUVIGNON BLANC
LOWER IN ALCOHOL
MARLBOROUGH



93
PTS

From snow capped mountains to endless coastline, our native Toi Toi expresses itself distinctively across New Zealand. This adaptability is the inspiration for our wines - crafted from New Zealand's best grape growing regions.

Proudly family owned and sustainably produced - protecting our lands for future generations.

Wine Notes

Fresh and lifted, this Low Alcohol Sauvignon Blanc shows vibrant aromas of passionfruit, feijoa and lime with hints of melon and green apple. The palate is juicy and lively, delivering bright citrus and tropical flavours balanced by crisp acidity. Light in alcohol yet full of flavour, it finishes clean and refreshing. Perfect with fresh seasonal dishes, especially a Greek salad with quality extra virgin olive oil.

The Toi Toi Sauvignon Blanc Light keeps all the greatness of our lifestyle Sauvignon Blanc but features 25% less calories and lower in alcohol.

Viticulture and Winemaking

Our approach to this wine follows the same quality philosophy as all our Sauvignon Blancs. The fruit is sourced from free-draining, cool-climate Marlborough sites, where moderate daytime temperatures and cold nights encourage slow ripening and naturally lower potential alcohol. This allows us to harvest based on flavour development, capturing a range of bright aromatics and fresh acid profiles. The distinctive Marlborough character comes from multiple vineyard parcels, each managed to provide diverse blending components. After harvest, the grapes are gently pressed, the juice settled, and individual parcels fermented with selected yeasts to build complexity and typicity. To craft the low alcohol style, we select wines that already show vibrant Sauvignon Blanc character at lower alcohol levels. Once balance and flavour intensity are achieved, a small portion of alcohol is carefully removed using Reverse Osmosis, ensuring the wine retains its freshness, purity and varietal expression.

Wine Analysis

Alcohol 9.24%

pH 3.22

TA 7.61g/L

Residual Sugar 5.29 g/L



"Intensely aromatic and inviting, the wine shows passionfruit, feijoa, fresh fig, and lime zest aromas. The palate delivers succulent fruit flavours with fleshy texture and beautifully pitched acidity, finishing long and exuberant. At its best: now to 2028."



5 stars Sam Kim Review July 2025

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