



Having more hours of sunlight than any other region in New Zealand, coupled with its silty alluvial soil, make Marlborough the ideal place for cool climate winegrowing. It has an average sunshine of 2.500 hours per year and even on the warmest days, the nighttime temperature cools down considerably, which allows for excellent ripening and good, fresh acidity. Konrad Hengstler and his wife Sigrun planted their first wines in Marlborough in 1996, ten years after having discovered the area, which today has become New Zealand's best known wine region. They began with 10 hectares of Sauvignon Blanc in the Waihopai Valley, a cool area known for its wines of crisp acidity. Their success led them to buy more land, this time in the nearby Wairau Valley, a slightly warmer district very near...



**Properties:** 40 ha. distributed between vineyards located in two areas of the Marlborough district. The Waihopai valley, located 20km from the coast and at only 67 meters above sea level, is the warmer of the two valleys and produces grapes with tropical flavors. The Waihopai valley is higher (124 meters) and further from the coast (30 km) and produces fruit with greener flavors and bracing acidity.

**Production:** 250,000 bottles per year, most of which is exported

*Konrad Marlborough Sauvignon Blanc 2022* 100% Sauvignon Blanc

Marlborough

