

Marlborough Natural Sauvignon Blanc



Yeah Cool Natural Sauvignon Blanc 2025

Pushing the boundaries of Marlborough Sauvignon Blanc to its limits. This wine is wild-fermented with full skin contact — juice and grape skins co-ferment without plunging or temperature control. After a short time on skins, the fully dry wine is pressed off and matured in stainless steel.

Extended ripening unlocks a diverse array of fruit flavours. Delicate light structure and crisp, beautifully balanced acidity. Perfect solo or with white meat dishes.

TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	100% Sauvignon Blanc
Alcohol	12.5%
Residual Sugar	3.1 g/l
PH	3.25
TA	7.4 g/l
Vegetarian/Vegan	Yeah



By Josh Scott

Josh Scott, is a winemaker doing what he does best. Experimenting and pushing the boundaries and playing with new products.

Although bound by tradition, the 'By Josh Scott' range of wines is all about enjoying the craft of making wine. Natural wines are a new addition to the 'By Josh Scott' range.

All wines come from Marlborough, Jacksons Road, Allan Scott's "Millstone Vineyard". Dry farmed, no herbicides or pesticides used during the growing process and no fining or filtration in the making, this is winemaking in its rawest form. Gravity and an amount of time in oak barrels help with clarification of the wines.

