HIGHFIELD TERRAVIN

In 1935, the Walsh Family moved to Marlborough NZ from Ireland. They purchased their 365 acre farm and named it Highfield after an area near their original home in Galway Bay.



The farm was originally purposed to raise stock, breed horses and grow traditional crops, but when The Walshes son, Bill, took the lead, he and his wife Barbera decided to try growing grapes. This was the 70's and the market was trending towards wine. He began with Muller Thurgau but when random vines began to thrive amidst the plantings of MT, he realized that these 'rogue' Sauvignon Blanc vines were telling him something and he replanted to SB. This showed amazing intuition!

After years of well-deserved and hard-earned success, Bill decided to sell in 1991 to Shin Yokoi and Tom Tenuwera. Both men were involved in the wine and business worlds and, under their ownership, the current winemaker Alistair Soper was brought on, and took the reins. He has been making the wines at Highfield since 1999.

Al makes Highfield's classic Marlborough wines using only free run juice; the rest is de-classified. He uses only a minimalist approach because when you have exceptional grapes, minimalism should be the chosen path.

In 2015, Al Soper along with partner Pete Coldwell, purchased Highfield Estate with Gordon Ritchie from TerraVin Wines. The two wineries have merged to work collaboratively while maintaining their own styles. The three are thrilled to have a stake in a commitment to Marlborough and its burgeoning wine industry, and to be carrying on the Highfield TerrVin legacy.

Rain



Sauvignon Blanc



Varietal/Blend: 100% Sauvignon Blanc

Farming: Traditional

Fermentation: Cold fermentation in 100%

stainless steel

Alcohol: 13%

Soil: Moderately stony silty limestone soils

Vine Age: 10 years old

Yeast: Conventional

Fined: Fined using milk products

Filtered: Yes

Country: New Zealand

Region: Marlborough

Sub Region: Wairau Valley