



THE BETTER HALF NZ



2025 THE BETTER HALF MARLBOROUGH SAUVIGNON BLANC

Jump in, savor the moment.

The Better Half Wines are delicious, fruit driven styles designed to be enjoyed right now.

History: George Elworthy trained as a winemaker at Lincoln University, and worked several vintages in Marlborough and overseas. When Jules Taylor started her own wine label in 2008, trained winemaker and hubby George Elworthy became general manager (or “general dogsbody”). Not wanting to let wife Jules have all the fun, George launched his own label in 2011. With his tongue firmly in his cheek, he called it “The Better Half”

Style: Delicious, fruit-driven wines that are meant to be enjoyed right now. Not left to gather dust in your wine rack.

Winemaking: Wines are fermented using minimal intervention and modern winemaking techniques.

Vineyards: Grapes are sourced from a selection of grower and estate vineyards in sunny Marlborough, all of which are 100% certified by the Sustainable Winegrowers NZ Scheme.

2025 Vintage:

The 2025 Marlborough season was generally dry and warm. A mild spring and early summer encouraged naturally high yields, requiring intensive vineyard management to maintain balance and fruit quality. Despite cooler temperatures after Christmas, the fruit ripened beautifully and the first Sauvignon Blanc was picked on 17th March, remarkably similar to the first pick of the 2024 vintage. Harvest unfolded at a measured pace, allowing optimal, unhurried picking decisions. Fruit came in clean, ripe, and in excellent condition, with vibrant acidity and beautifully developed flavors. The resulting wines show outstanding purity, concentration, and varietal expression.

Food Match:

Enjoy al fresco with fresh shellfish with a squeeze of lime, or any kind of salad. For something more substantial, pair it with Thai- or Vietnamese-flavored dishes.

Winemaker's Notes:

Color: Pale yellow.

Nose: Heady aromas of elderflower and guava leap from the glass, along with notes of fresh cut grass and citrus.

Palate: A smooth, juicy palate combines delicious layers of citrus with floral and stone fruit notes, and a vibrant pop of guava. The finish is long and succulent, bursting with energy and expressive charm.



VARIETIES

- 100% Sauvignon Blanc

WINE ANALYSIS

- Alc. 13.26%
- RS. 2.0 g/L
- pH. 3.29
- TA. 6.37 g/L

CELLARING

- Best enjoyed while young and fresh!
- However you can certainly cellar this wine in a dark cool environment for 1-2 years and still be well rewarded.



SAM KIM - WINE ORBIT
93 POINTS

It's fabulously aromatic on the nose, with notes of kiwifruit, honeydew rockmelon, lemon zest, and garden herbs. The palate is equally appealing with excellent vibrancy, well supported by juicy acidity, making it mouth-watering and lingering.

At its best: now to 2028. Sept 2025.

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