

RIVER FARM

Marlborough, New Zealand



In 1864 Ploughman William Jones full of hope came to New Zealand in search of gold. Riches eluded him and he returned to his farming craft where he eventually purchased virgin land in Marlborough. Four generations of sons of the soil later and it's clear that William did in fact strike gold after all; his Marlborough soil is producing liquid gold.

River Farm is fortunate to have family owned vineyards in both the Wairau and Awatere Valleys. Although both valleys are located in Marlborough, they each have differences in soil and climate forming their own unique characteristic fruit flavors.

River Farm Pinot Gris

An elegant wine with a finely concentrated palate displaying aromatic white and yellow stonefruits lifted by exotic florals, rose-petal elements and complex nutty and flinty nuances. The wine shows excellent fruit intensity and silky texture, leading to a lingering smooth finish.

90 points/Best Buy, Wine Enthusiast ('22)

River Farm Pinot Noir

This fragrant Pinot Noir shows complex aromas of red and dark fruits complemented with savory, earthy notes and a hint of wild thyme. The palate is ripe with fruit richness and lively flavors of dark raspberries and plum backed with soft, seductive tannins and a lovely hint of pepper on the finish.

River Farm Sauvignon Blanc

Beautifully lifted on the nose with gooseberry, makrut lime, apricot and lemon peel aromas. This leads to a delightfully flavorsome palate delivering excellent fruit intensity and vibrant acidity, making it instantly appealing.

5 Stars/#1 New Zealand Sauvignon Blanc, Cuisine Magazine ('22)











