

[The Ned Sauvignon Blanc 2009 – Winestar review](#)

July 12th, 2010

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[The Ned Marlborough Sauvignon Blanc 2009 – \\$155.88 per dozen or \\$12.99 per bottle](#)

Vintage of the decade! A wine of pristine fruit purity. It displays aromas and flavours of subtle lime, red capsicum, gooseberry, blackcurrant and fine minerality. This single vineyard wine has subtle fruit sweetness against acidity, giving a soft yet dry finish. Pale straw with a light green hue. Pristine, fresh, green, mineral, nettle. Bright, energetic and alive! This palate presents fruit from a vintage that suggests a long growing season prior to harvest – where the lovely cool nights and the warm days Marlborough is famous for, took place. Hints of minerality, nettle and gun-flint marry in well with capsicum gooseberry and cut grass. Simply superb! [The Ned](#)

The judges recognised the terrific quality of The Ned 2009 Sauvignon Blanc, awarding it a Blue Gold and ranking in the Top 100 at this year's Sydney International Wine Show. "It's another plaudit for our Sauvignon Blanc which, thanks to this year's exceptional vintage, we've described as bright vibrant, energy in the bottle. It's that good!" said The Ned proprietor, Brent Marris. This single vineyard wine has subtle fruit sweetness against acidity, giving a soft yet dry finish. Crafted by young winemaker Liam McElhinney, this 09 Sauvignon helped secure Liam's nomination as one of just two Kiwi winemakers among the 10 finalists in this year's Australasian Young Winemaker of the Year. It's just the fourth vintage for The Ned, the label established by Brent Marris in Marlborough's Waihopai Valley.

"Our Sauvignon Blanc is instantly recognisable for its pure Marlborough flavours and it's a perfect match with seafood so we're very pleased with this recognition from the main Australian wine event that guides consumer choice," he said. The Sydney show is one of the few in the world to judge wines based on their 'food-friendly' characteristics. Blue-Gold Medals are awarded to the highest scoring Gold Medal wines selected from the 2000 wines submitted for judging.

[BLUE-GOLD – Sydney International Wine Competition 2010](#)

[Top 100 Wines of the Competition – Sydney International Wine Competition 2010](#)

Vibrant and lifted. It seems very youthful with fermentation esters apparent. Some greener notes on the palate. Good vibrant acidity. Excellent match with the goat cheese flavours and a beautifully lingering food match. [Warren Gibson; Sydney International Wine Competition 2010](#)

[London International Wine Challenge](#)

June 15th, 2010

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The world's most prestigious and influential independent wine competition – the International Wine Challenge (IWC) – announces the results of the 27th Challenge at the London International Wine Fair (LIWF).

We are delighted to announce that The Ned Sauvignon Blanc 2009 was commended at the respected London International Wine Challenge.

[The Ned 2009 Sauvignon Blanc](#)

December 2nd, 2009

[Write comment](#)

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[Charmian Smith – Otago Daily Times, Nov 2009](#)

November 14th, 2009

[Write comment](#)

The Ned Waihopai River Sauvignon Blanc Nov 2009

A hint of mineral and citrus – lemon and mandarin – with sweetness in the mouth and a tight, dry finish.

*** Rating

[Jo Burzynska – Viva, New Zealand Herald, Oct 2009](#)

October 14th, 2009

[Write comment](#)

The Ned Waihopai Valley Marlborough Sauvignon Blanc 2009

One of the few sauvignons to premiere at August’s Wine 2009 fair. Tasted there this impresses with its melange of blackcurrant leaf, zesty lime, grassy herbaceous notes and minerally undertones.

(from Liquor King, New World and selected fine wine stores)

[The Ned 2008 Sauvignon Blanc](#)

December 2nd, 2008

[Write comment](#)

“Very tasty wine, fresh yet never raw at 5 months, lots of depth and character, working well for enjoying from now on. A lovely clean, refreshing style of Marlborough Sauvignon, opening up perfectly.”

“Piercingly flavoured but without the overwhelming array of smells and flavours crammed into the typical Marlborough Sauvignon. This is poised, with fresh, zesty fruit and definite mineral notes- almost elegant even.”

“Very pale in the glass. Not particularly pungent but tropically juicy pineapple, passionfruit and currants. A vigorous shake up delivers more tropical notes teamed with some mineral and nettle nuances. A rounded, fleshly wine full bodied and full of rich tropical fruitiness front of palate. Zingy acids and spicy warmth add to this interesting and appealing wine. Mid palate there is a generous whack of ripe grapefruit, a dash of pineapple and some savoury notes. The finish is a fresher version of golden kiwifruit teamed with some lovely stonewash mineral flavour. An interesting wine a little different but widely appealing and absolutely delicious.”

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