

Pā Road

Pā Road Marlborough Sauvignon Blanc 2025

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Sauvignon Blanc

Vineyards

34% Home Vineyard, Lower Wairau Valley

34% Redwood Hills Vineyard, Awatere Valley

16% Westhaven Vineyard, Awatere Valley

15% Upper Wairau Valley

Wine analysis

Alc: 12.6%

ph: 3.18 ph

TA: 7.2

G/F: 3.8

Vineyards

The fruit from the Lower Wairau Vineyard came from two distinct soil types. The Seaside Blocks are compositionally higher in sand and shingle and have less organic matter. These block tend to give passionfruit and tropical flavours with nice bright acids.

The main blocks have richer alluvial and sedimentary soils, which support healthy canopies and give more tropical and exotic fruit flavours with softer acid profiles.

The naturally low vigour, low yielding Redwood Hills vineyard in the Awatere Valley produces wines with strong textural and mineral elements. This cooler site results in wines which exhibit concentration, fresh acidity and great length.

Winemaking

The fruit was machine harvested and destemmed in the field. The individual blocks were fermented separately in temperature controlled stainless-steel tanks.

The Pā Road Sauvignon Blanc was then blended from a selection of the best batches from the 2025 harvest.

Tasting note

This wine displays vibrant and varietal aromatics of mandarin, lime zest, and lemon, with a touch of fresh cut herbs and passionfruit.

The palate is concentrated with ripe flavours of citrus, melon, gooseberry and passionfruit. Delicate blackcurrant and wild fennel flavours dance around the core of primary fruit.

The finish is crisp, pure, and clean with hints of lingering spice and a touch of minerality.

As with all of our Sauvignon Blanc wines, this would pair perfectly with fresh fish and seafood dishes. Local clams, Szechuan squid or crab match particularly well. Good quality Chevre cheese is another of our favourite matches for Sauvignon Blanc. Best enjoyed with fish 'n chips on the beach.

Vintage summary

The major influence of the 2025 season was an incredibly warm period of weather which settled over Marlborough at flowering. The result was the best fruit set in recent memory. The growing season was dry, with Jan/Feb being relatively mild, before it warmed up again in March leading into a warm and settled late summer

We identified the large crop early and proceeded to reduce crops on all blocks.

Ripening was slower due to the healthy yields and cooler summer, and so harvest was later than in recent years. The longer ripening period meant we got good flavour development and good physiological ripeness. The wines possess pure aromatic expressions, refined acidity, ripe fruit and lovely delicate phenolics. It was a season where the naturally lower yielding Awatere Valley Vineyards performed exceptionally well.

Awards & Accolades

- 94 Points & 5 Stars, Sam Kim, Wine Orbit
- 92 Points & Premium, Cameron Douglas, Master Sommelier
- 90 Points & 4 Stars, Candice Chow for Raymond Chan Wine Reviews

4.2 Average Rating on Vivino with over 9800 community reviews