

# Pā Road

## Pā Road Marlborough Sauvignon Blanc 2022

Winemaker's technical and tasting notes



### TECHNICAL INFORMATION

#### Variety

100% Sauvignon Blanc

#### Vineyards

55.2% Redwood Hills Vineyard, Awatere Valley

26.3% Wairau Bar, Lower Wairau

18.5% Alabama Vineyard, Wairau Valley

#### Wine analysis

Alc – 12.5%

pH – 3.2

T.A – 7.5g/L

R.S – 4.0 g/L

### 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.

Our Alabama Road Vineyard is located 6 km up the Wairau Valley on moderately fertile, free draining soils. It is a warm, sheltered site and the fruit ripens early, and expresses great intensity of flavour with stone fruit and citrus characters coming to the fore.

### 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 our three estate vineyard sites.

### Tasting note

The 2022 Pa Road Sauvignon Blanc displays attractive and layered aromatics with notes of citrus, gooseberry, melon and mint.

The citrus zest theme carries through the palate, supported by delicate black currant and wild fennel notes. The finish is crisp and clean with hints of lingering spice and a touch of chalky 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

Yet another warm season, with Growing Degree Days well above the long term average. The weather at flowering was warm and settled so fruit set was good. Some rainfall in February led to a compressed harvest window. We started picking mid-March and all the fruit was in the winery by the 9<sup>th</sup> of April. The wines are aromatically punchy, pure fruited and elegant.

### Awards & Accolades

- 91 Points, Premium, Cameron Douglas, Master Sommelier