



te Pā Marlborough Sauvignon Blanc 2025

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Sauvignon Blanc

Vineyards

70% Redwood Hills, Awatere Valley.

19% MacDonald Family Home Vineyard, Wairau Bar.

11% Westhaven Vineyard, Awatere Valley

Wine analysis

Alc – 12.6%

pH – 3.14

T.A – 7.4 g/L

R.S – 2.5 g/L

Vineyards

The fruit from the MacDonald Home Vineyard came from some of the historically best performing block in the vineyard. The Seaside Block is compositionally higher in sand and shingle and has less organic matter. This block tends to give passionfruit and tropical flavours with nice bright acids.

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

The Westhaven vineyard lies on the northern side of Redwood Hill. This vineyard sits in a sheltered basin and produces fruit with precise acids and a complex spicy profile.

Winemaking

The blocks that made the te Pā blend were selected from historically low yielding blocks chosen for their superior fruit expression and concentration.

The blocks were fermented separately, in stainless steel tanks, before blending and then aging on light lees.

Tasting Note

The 2025 te Pā Sauvignon Blanc is beautifully perfumed with notes of white peach, guava, feijoa, fresh peas and nettle. The palate is super concentrated and precise, with zesty citrus and summer stone fruit flavours, complimented by subtle hints of jalapeno, sage, and wet river stones.

This wine possesses crisp, refreshing acidity and a unique mineral saline finish.

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

- 95 Points & Gold Medal, New World Wine Awards
- Gold Medal, Marlborough Wine Show
- 94 Points & 5 Stars, Candice Chow for Raymond Chan Wine Reviews
- 94 Points & 5 Stars, Sam Kim, Wine Orbit
- 93 Points, Excellent, Cameron Douglas, Master Sommelier