



te Pā Marlborough Sauvignon Blanc 2022

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Sauvignon Blanc

Vineyards

48.3% MacDonald Family Home Vineyard, Wairau Bar.

33.1% Redwood Hills, Awatere Valley.

18.6% Alabama Vineyard, Wairau Valley

Wine analysis

Alc – 13.0%

pH – 3.15

T.A – 7.2 /L

R.S – 3.5 g/L

Vineyards

The fruit from the MacDonald Home Vineyard came from some of the historically best performing blocks 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. Block 2 and 4 have richer alluvial and sedimentary soils, which supports a healthy canopy and gives more tropical and exotic fruit flavours.

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.

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 blocks that made the te Pā blend were selected for their superior fruit expression and concentration.

The blocks were fermented separately, mostly in stainless steel tanks, before blending and then aging on light lees. A small percentage (2%) of barrel fermented Sauvignon Blanc was used in the blend to contribute richness and texture.

Tasting note & food match

The 2022 te Pā Sauvignon Blanc is beautifully perfumed with notes of grapefruit, stone fruit, jasmine and nettles.

The palate is concentrated and precise, with citrus and summer stone fruit flavours, complimented by subtle hints of dried thyme and sage. This wine possesses crisp refreshing acidity and a unique mineral saline finish.

A great match with all seafood, particularly shellfish. The crisp flavours work well with fresh summer salads or soft goat cheese. Try this wine with Paua (Abalone) ravioli in a lemon beurre blanc sauce.

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 9th April. The wines are aromatically punchy, pure fruited and elegant.

Awards & Accolades

- 90 Points, James Suckling