

THE  
RESERVE  
Collection  
**te Pā**

## Seaside Sauvignon Blanc 2021

Winemaker's technical and tasting notes



### TECHNICAL INFORMATION

#### Variety

100% Sauvignon Blanc

#### Vineyard and Blocks

Home Vineyard, Wairau Bar, Lower Wairau Valley, Marlborough.

#### Wine analysis

Alc – 13.5%

pH – 3.0

T.A – 7.9g/L

R.S – 2.5 g/L

### Vineyard

Two of the historically best performing blocks in the MacDonald's Wairau Bar Home Vineyard were selected for higher honours and additional yield and canopy management in 2019.

Block 2 (50%) sits about 1200 m from the beach and 120 m from the Wairau River. It has rich alluvial soils, which support a healthy canopy and give ripe, fleshy stone fruit and exotic flavours.

Seaside 4 (50%) runs parallel to the beach, at just 200 m from the sea. The soils are compositionally higher in sand and shingle and much lower in organic matter. These bony soils result in fruit with good acidity, grapefruit, and floral notes, and a subtle and intriguing briny character.

### Winemaking

The fruit was handpicked and tipped directly to the press without crushing and then pressed to stainless steel tanks for cold settling.

The winemaking was kept relatively straight forward, to achieve a pure expression of the vineyard. The juice was rough racked to ferment and inoculated in stainless steel tanks and one 300L French oak hogshead barrel. The ferments were left on gross lees for 6 weeks after completion, before being racked to blend, sulphured and topped.

### Tasting note

This wine possesses ripe and generous aromatics of passionfruit, guava, and feijoa. A floral vein of freesia and talc, with the slightest hint of mint lend elegance and restraint.

The palate is dry, but full of fleshy fruit underpinned by chalky mineral acidity. A moreish and unmistakable impression of salinity speaks of the ocean and leaves no question as to the provenance of this wine.

### Vintage summary

The resounding theme of the 2021 vintage was the low yield and the outstanding quality of the fruit harvested.

The growing season was warm and compressed, with early season frosts leading into cold and unsettled weather at flowering. The resulting bunches were small with low berry counts, which decreased yields but added greatly to the concentration of the wines. Post-flowering the growing season was warm and settled, with just enough early season rain to keep the canopies green and healthy.

The grapes were harvested in pristine conditional at optimal ripeness and the resulting wines display great fruit purity and generosity.

### Awards & Accolades

- 98 Points, Michael Cooper, WineState Magazine
- 92 Points, Rebecca Gibb, Vinous

### Resources

For high resolution bottle shots visit [www.tepawines.com](http://www.tepawines.com)

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