

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



TWRWINES.CO.NZ

TE WHARE RA 2020 SAUVIGNON BLANC

Our aim with this, our classic style of Sauvignon Blanc, is to put 100% effort into making a wine that silences all the doubters and which restores faith in this region and the amazing quality of the wines from here. This 2020 Sauvignon Blanc is a blend from three specially selected vineyards in two different sub-regions of Marlborough. Two of the vineyards are in the upper Awatere Valley – Shamrock, Trelawne Farm and the third being our certified organic home block here in Renwick.

The growing conditions in the Awatere are characterised by cooler temperatures and slower ripening than in the Wairau, which is all important for flavour development and ripe acidity. The wines from this sub-region tend to be more restrained in their youth but have great texture, structure and longevity. Our Te Whare Ra home block experiences the warmer days of the Wairau Valley and a bigger diurnal range. These climatic factors combined with our clay loam soil here, results in wines which have great texture and fleshiness and are characterised by ripe tropical notes with stone-fruit with a lovely line of minerality.

Winemaking: The Awatere parcels of fruit for this wine were select machine picked and the Wairau portion was hand-picked and hand-sorted. The free-run and soft pressings parcels were combined for fermentation. The majority of the parcels underwent slow, cool fermentation in stainless, with 10% of the blend fermented at warmer temps in older French oak demi-muids. All parcels spent time on fine lees, post ferment for texture. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: Our 2020 release shows distinctive Awatere characters of guava, white currant, and elderflower coupled with lovely ripe passionfruit & tropical notes and hints of basil and lime from the Wairau fruit. These follow through to the palate – which is fine and soft with loads of fleshy fruit balanced by a ripe, juicy acidity and lingering minerality. There is real fruit weight here and that is complimented by lovely texture from the time on lees and the barrel parcels – It is utterly delicious!

Vintage: Over the spring of 2019 we experienced great conditions during flowering which led to moderate crops and a nice, even set which was great after the bad flowering we had in 2019. The summer that followed was warm, dry, and very nice and even with no big heat spikes – similar to the 2016 growing season. We have described it as “the Goldilocks vintage” = not too hot, not too cold, just right! We did not get the issues with extreme drought like we had in 2019 and so the more gentle summer conditions meant that we had the first fruit into the winery mid – March and harvest completed by the first week in April. The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2020 Sauvignon Blanc is drinking well now but we are consciously making a style of Sauvignon that will benefit from some bottle age, so it will also develop with careful cellaring for 3 to 5 years.

TECHNICAL DATA

Fruit Source: 90% from Awatere Valley – Shamrock & Trelawne – Sustainable certified, 10% from Wairau Valley – Te Whare Ra – BioGro Organic certified

Variety: Sauvignon Blanc

Vinification: 10% barrel fermented in large format, neutral oak, other parcels stainless steel

Harvest Date: TWR 24th-26th March, Shamrock 29th March, Trelawne 1st April 2020

Residual Sugar: Dry 0.85g/L

Cellaring: 3-5 years

Alc 13.2% vol

pH 3.30

TA 6.7g/L