

# Pā Road

## Pā Road Marlborough Sauvignon Blanc 2021

Winemaker's technical and tasting notes



### TECHNICAL INFORMATION

#### Variety

100% Sauvignon Blanc

#### Vineyards

66% Wairau Bar, Lower Wairau

18% Redwood Hills Vineyard, Awatere Valley

16% Alabama Vineyard, Wairau Valley

#### Wine analysis

Alc – 13.0%

pH – 3.2

T.A – 6.8 g/L

R.S – 3.5 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 blocks 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 mostly machine harvested and destemmed in the field. The individual blocks were fermented separately, mostly in temperature controlled stainless-steel tanks, but 2% of the blend was barrel fermented.

The Pā Road Sauvignon Blanc was then blended from a selection of batches split across our three complementary vineyard sites

### Tasting note

The 2021 Pā Road Sauvignon Blanc displays attractive floral aromatics with notes of citrus, lemongrass, passionfruit and guava.

The lemon zest and passionfruit theme carries through the palate, supported by delicate black currant and aniseed 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.

### 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 condition at optimal ripeness and the resulting wines display great fruit purity and generosity.

### Awards & Accolades

- 94 Points & 5 Stars, Sam Kim, Wine Orbit Wine Reviews
- 93 Points, Excellent, Cameron Douglas Master Sommelier
- 90 Points & 4 Stars, Candice Chow for Raymond Chan Wine Reviews