



Signature Series

Te Pā Marlborough Sauvignon Blanc 2020

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Sauvignon Blanc

Vineyards

66% Wairau Bar Home Vineyard, Wairau Valley

18% Hillside Blocks, Redwood Hills, Awatere Valley

16% Alabama Road Vineyard, Central Wairau Valley

Wine analysis

Alc – 13%

pH – 3.20

T.A – 7.0 g/L

R.S – 3.5 g/L

Vineyards

All vineyards are cane pruned on 3 and 4 cane VSP trellising.

The soils of the lower Wairau Valley Home Block give us ripe, complex flavours and pungent aromatics. This vineyard sits about 1600 m from the beach and 500 m from the Wairau River. It has rich alluvial soils, which support a healthy canopy and give ripe, fleshy stone fruit and exotic flavours.

The naturally low cropping Redwood Hills Awatere Vineyard provides fruit with elegance, minerality and length. Blocks from the middle of slope were selected for this wine.

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 harvested in the cool of the morning and transferred to the winery where it underwent temperature-controlled fermentation in stainless steel tanks using carefully selected yeast cultures.

Blocks were fermented separately, in order to assess their individual characteristics, before being blended to age on light lees.

The great season allowed the winemaking to be kept simple and un-intrusive, which enabled the delivery of a pure expression of our unique vineyard sites.

Tasting note

The 2021 Signature Series Sauvignon Blanc is awash with beautiful aromatic florals and hints of lime, fennel, and tropical fruits, particularly passionfruit and guava.

The palate carries on the theme of zesty citrus and passionfruit punchiness, but there is also a lovely blackcurrant and nettle vein below. The finish is crisp and clean with hints of lingering spice and a touch of chalky sherbet acidity.

We love to pair this wine with a great quality goats' cheese, and of course any manner of seafood – particularly shellfish and crustaceans.

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.

Haysley MacDonald
Proprietor