

THE  
RESERVE  
Collection  
te Pā

Seaside Sauvignon Blanc 2023

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 – 3.18

T.A – 7.7 g/L

R.S – 2 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 2022. These blocks were shoot thinned and had multiple leaf plucks.

Seaside 4 (80%) 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, citrus and floral notes, and a subtle and intriguing briny/saline character.

Block 2 (20%) 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.

Winemaking

The fruit was handpicked and tipped directly to the press without crushing, and then pressed to stainless steel tanks for cold settling. Only the first cut of free run juice was taken for this wine.

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 tank. The ferment was left on gross lees for 10 weeks after completion to build in texture and palate weight and left on light lees post racking for an additional 3 months.

Tasting note

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

The palate is dry, but full of fleshy citrus fruit, underpinned by a bright and crunchy 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

It was another wet start to the season thanks to the La Nina weather pattern with January and February seeing numerous rain events. The growing season was warm, although down on sunshine hours. Fortunately, the weather gods decided to favour Marlborough this year.

The forecast rains in March and April never really arrived and the nights stayed cool. The grapes ripened slowly to get to target brix whilst retaining their all-important acidity. The wines are ripe, very aromatic, and beautifully balanced.

Awards & Accolades

- 95 Points, 5 Stars, Sam Kim, Wine Orbit Wine Reviews
- 19+/20, 96 Points, Candice Chow for Raymond Chan Wine Reviews
- 95 Points, Outstanding, Cameron Douglas Master Sommelier
- 91 Points, Stephen Wong MW, The Real Review

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