

ATA RANGI

• MARTINBOROUGH •

TE WĀ

Sauvignon Blanc

2025

WINE OF NEW ZEALAND

Te Wā, *'time and place'* in te reo Māori pays homage to the distinctive wine style delivered by the stony, alluvial gravels and the cool climate of the Martinborough Terrace. Our cool south prevailing wind during spring is ruthless on developing bunches at flowering, resulting in looser, lighter bunch weights providing lower yields. The deep gravels temper the vigour of the otherwise robust Sauvignon Blanc vine, giving less overall canopy. This smaller canopy results in a slower, longer ripening, with a depth of flavour in the skins and a ripe crunchy seed.

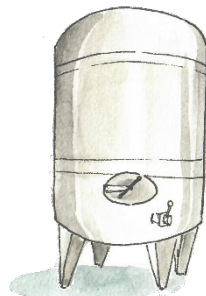
2025 Te Wā is very aromatic and focused, with notes of fresh lemonade, lemon grass and citrus blossom.

Lovely complexity on the palate unfolds with flavours that evoke edamame beans, rye grass and spicy cardamon. 20% of the blend is from whole bunch fermentation and another 10% fermented with skins only. These skins portions give a wonderful aromatic profile and energy, with great spread and length to the palate. The remainder of the fruit is fermented in barrel, giving weight and complexity. This style of Sauvignon Blanc is a twist on what has come to be expected from New Zealand. A fantastic expression of our place.

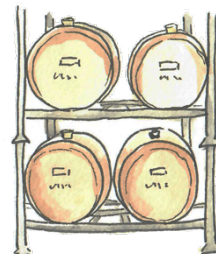
10% skins ferment



50% tank ferment



100% hand picked



40% barrel ferment