



te Pā
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te Pā Marlborough Sauvignon Blanc 2017

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Sauvignon Blanc

Vineyards

40% MacDonald Family Home Vineyard,
Wairau Valley

35% Alabama Rd Vineyard, Wairau Valley

25% Redwood Hills, Awatere Valley

Wine analysis

Alc – 13.0 %

pH – 3.18

T.A – 7.4 g/L

R.S – 3.5 g/L

Vineyards

The fruit from the MacDonald Home Vineyard came from the Seaside Blocks which 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.

Our new Alabama Rd Vineyard is located 6 km up the Wairau Valley on moderately fertile, free-draining soils. It is a warm, sheltered site, producing its second crop. The fruit ripens early, and expresses great intensity of flavour with stone fruit and citrus characters coming to the fore. 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.

Winemaking

The fruit for this wine was harvested from the best block from each of our three main Sauvignon Blanc vineyards. These blocks were selected for their great fruit expression as well as low cropping, and early ripening characteristics.

The blocks were fermented separately, mostly in stainless steel tanks, before blending and then aging on light lees. 10% of the blend was handpicked, and whole bunch pressed directly to barrel, to ferment in 320 L French cigar-shaped oak barrels.

Tasting note and food match

Intensely aromatic, this wine delivers aromatics of grapefruit, stone fruit, passionfruit and nettles.

The palate is concentrated and vibrant, with citrus, fresh herb, black current and passionfruit flavours.

This wine possesses lovely mid-palate weight and texture, with a refreshingly crisp finish supported by some intriguing mineral and flint notes. This wine is a great match with all seafood, particularly shellfish. The crisp flavours work well with fresh summer salads, or try it with a soft goat cheese.

Vintage summary

The 2017 growing season was a challenging season. However, good viticultural management and the adaption of appropriate practices due to the early identification of the cooler season, resulted in some very good fruit. The combination of dropping crop in a naturally lower yielding season, along with an increase in leaf plucking and other canopy management techniques allowed us to harvest our fruit earlier than normal and in good condition.

Awards and Accolades

- Gold Medal, China Wine & Spirits Awards 2017
- Number Two Sauvignon Blanc, Top 10, Best Buy, Dish Magazine Sauvignon Blanc tasting panel 2017
- 93 points, Cameron Douglas MS, The Shout, 2017
- 93 points & 5 Stars, Sam Kim, Wine Orbit, 2017
- 90 points, Robert Parker's Wine Advocate, March 2018
- 4 Stars, Cuisine Magazine Sauvignon Blanc tasting 2017

Resources

For high resolution bottle shots visit www.tepawines.com