

te Pā OKE Sauvignon Blanc

THE FACTS

COUNTRY: New Zealand

REGION: Marlborough

APPELLATION: Marlborough

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: The fruit was hand-harvested and whole bunch pressed. This juice was dropped down, without settling, to 320 L French oak casks for indigenous fermentation.

ALCOHOL BY VOLUME: 13.0%

AGING: Aged in French oak barrels on the lees for 9 months

ANNUAL PRODUCTION: 550 cases

THE STORY

te Pā winery, established in 2003, is located on the Wairau Bar in Marlborough, New Zealand's earliest known settlement. The MacDonald family's roots in this area stretch back over 800 years. This ideal location for Sauvignon Blanc is nestled between the Wairau River and Cloudy Bay, which moderate temperature and airflow, promoting even grape ripening and reducing disease. The diverse soil types ensure good drainage. Starting with Sauvignon Blanc in 2003, te Pā released its first wine in 2011. Now managing over 400 hectares, including vineyards in the cooler Awatere Valley, they grow Sauvignon Blanc, Pinot Gris, Chardonnay, and Pinot Noir. All vineyards are sustainably farmed, reflecting te Pā's commitment to both tradition and modern viticultural practices.

THE ADJECTIVES

OVERALL: Not your average Sauvignon Blanc

AROMAS / FLAVORS: "Aromas of white tea, chamomile and lemon peel

MOUTHFEEL: Seamless and silky

THE SELLING POINTS

Best barrels from the most flavored vines in the vineyards

AWARDS: 93pts James Suckling, 92pts Antonio Galloni

Vinous, 90pts Wine Spectator

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Delicious with seafood and roasted poultry.

