

te Pā Sauvignon Blanc

THE FACTS

COUNTRY: New Zealand

REGION: Marlborough

APPELLATION: Marlborough

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: The blocks were fermented separately, mostly in stainless steel tanks, before blending and then aging on light lees. A small percentage of new oak was used in the blend.

ALCOHOL BY VOLUME: 13.5%

AGING: Aged on light lees

ANNUAL PRODUCTION: 8000 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: Crisp & Refreshing

AROMAS / FLAVORS: Nectarine, lime, florals, and toasted spice

MOUTHFEEL: Citrus, black currant, fresh herbs, grilled pineapple

THE SELLING POINTS

The fruit for this wine was harvested from the best blocks.

AWARDS: 90pts Wine Spectator Top 100 of 2025

SUSTAINABILITY: Certified Sustainable, Vegan

