

# te Pa

## 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:** 95pts Decanter, 92pts James Suckling

**SUSTAINABILITY:** Certified Sustainable, Vegan

**PAIRINGS:** Delicious with seafood and roasted poultry.

