

ATA RANGI · MARTINBOROUGH ·

TE WĀ *Sauvignon Blanc*

2020

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.

In search of further expressing our place, Te Wā Sauvignon Blanc is hand-picked and sorted to remove any botrytis. It is then broken into portions, with 100% whole bunch fermentations, destemmed fruit fermented on skins in large oak hatch barrels and then the remaining portions pressed and fermented in oak barrels and small stainless-steel tanks.

This blend of skins fermentations with the more traditional pressed juice results in a fragrant perfumed wine, with aromas of citrus blossom, baked apple, mandarin, and aniseed. The entry to the palate is full and intense, with weight that drives through a long and lingering finish. Flavours of savoury biscuits and nutmeg further highlight the palate.

The direction we have taken since 2014 with using skin contact fermentation, we feel suits our site here in Martinborough. The time in bottle has shaped this wine into a complex and delicious Sauvignon Blanc. This is bold expression of what we love to experience from New Zealand Sauvignon Blanc.

