

ATA RANGI  
· MARTINBOROUGH ·

TE WĀ  
*Sauvignon Blanc*

2021

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.

The 2021 is our first vintage made solely from our Walnut Ridge vineyard behind the winery. This certified organic block now 20 years old produced naturally low yields and small concentrated, bunches in the 2021 vintage.

A deep concentrated style, with 40% whole bunch fermentation, skin contact gives an intense aromatic profile of nectarine, fennel flowers, melon and manuka honey. Spicy notes of cardamon pod follow through to an intense, concentrated, and powerful palate. This is a serious style of Sauvignon Blanc far removed from what has come to be expected from NZ. We feel this is a unique expression of the small 2021 harvest, with palate weight that is long, dry and balanced. A fantastic food wine.

