

## te Pā

### *Marlborough Sauvignon Blanc Oke*



The fruit for this wine was sourced from select blocks in the lower Wairau Valley. These blocks have been historically the most intensely flavored and balanced in the vineyard. The fruit was hand-harvested and whole bunch pressed. This juice was dropped down, without settling, to 320 L French oak cigars for indigenous fermentation. The cigar shape barrels were chosen as they increase the surface area of the lees, which helps to build weight and texture. After nine months of maturation, a selection of the best barrels was then blended, finished, and bottled.

Grape varieties : Sauvignon Blanc

Alcohol : 13%

Residual Sugar : 1.5 g/l

#### Tasting notes :

Notes of stone and tropical fruit, citrus blossom, and just a hint of lightly smoked vanilla. Delicious with seafood and roasted poultry.



Sustainable

#### Press Notes

##### Decanter

2018	93 points
2017	95 points

##### Robert Parker Wine Advocate

2019	93 points
2018	91 points

##### Wine Spectator

2017	90 points
------	-----------

##### James Suckling

2021, 2020	93 points
2019, 2018	92 points

##### AG Vinous

2020	90 points
------	-----------

##### Wine Enthusiast

2020	90 points
------	-----------

