

te Pā

Hillside Sauvignon Blanc, The Reserve Collection

The fruit for this wine was sourced from the C and I blocks of te Pā's Awatere Valley, Redwood Hills Vineyard. After hand harvesting, the grapes were gently pressed without crushing followed by a temperature-controlled fermentation in tank. The wine then rests on the lees for approximately three months before filtering and bottling.



Grape varieties Sauvignon Blanc

Soil Loess over free draining gravels

Alcohol 13.5%

Tasting notes

Aromas of citrus, nectarine and florals with nettle and fennel notes adding intrigue and complexity. Notes of stone fruit, lime, and wet rock on the palate. This wine displays classic Awatere minerality, concentrated fruit, and a long crisp refreshing finish. Great as an aperitif or with food.

Banville
Wine Merchants

www.banvillewine.com

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