

TWR

TE WHARE RĀ



Marlborough
VINEYARD & WINERY
EST. 1979



TE WHARE RĀ 2023 SAUVIGNON BLANC

Our aim with this, our classic style of Sauvignon Blanc, is to put 100% effort into making a wine that silences all the doubters, and which restores faith in this fabulous region and the amazing quality of the wines from here. This release is a blend from two specially selected vineyards in two different sub-regions of Marlborough. One of the vineyards is in the Wairau valley – Te Whare Rā and the other is in the upper Awatere Valley – Shamrock. This release was all grown and made by the Flowerday family which brings us so much joy!

The growing conditions in the Awatere are characterised by cooler temperatures and slower ripening, which is all important for flavour development and ripe acidity. The wines from this sub-region tend to be more restrained in their youth but have great texture, structure and longevity. The blocks in the Wairau experiences the warmer days, longer sunshine hours and a bigger diurnal range. These climatic differences result in wines which have lovely fleshiness and texture, and which are characterised by riper tropicals and stone-fruit with a lovely line of minerality.

Winemaking: The larger parcels of fruit for this wine were select machine picked and the home block portion was all hand-picked and hand-sorted. The free-run and soft pressings parcels were combined for fermentation. The majority of the parcels underwent slow, cool fermentation in stainless, with 11% of the blend fermented at warmer temps in older French oak demi-muids. All parcels spent time on fine lees, post ferment for texture. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: Our 2023 release shows distinctive Awatere characters of white currant, elderflower, and lemongrass, coupled with lovely ripe passionfruit & tropical notes and hints of basil and lime from the Wairau. These follow through to the palate - which is fine and soft with loads of fleshy fruit balanced by a ripe, juicy acidity and lingering minerality. There is real fruit weight here and that is complimented by lovely texture from the time on lees and the barrel parcels - it is utterly delicious!

Vintage: Over the spring we experienced great conditions over flowering which led to a nice, even set which always bodes well for very balanced, harmonious wines. We had no issues with frost and the summer that followed gave us some regular rain events to retain good soil moisture, so no irrigation was required. The latter half of summer was very warm and dry which meant that the lead up to harvest was nice and gentle. Our harvest began on track with our long-term averages starting in mid - March and was completed by the first week in April. The resultant wines are very impressive with great depth of flavour and fleshiness whilst still exhibiting lovely purity of fruit, bright aromatics, and ripe, juicy acidity. This 2023 Sauvignon Blanc is drinking well now but we are consciously making a style of Sauvignon that will benefit from some bottle age, so it will also develop with careful cellaring for 3 to 5 years.

TECHNICAL DATA

Fruit Source: 80% from Awatere Valley – Shamrock,
20% from Wairau Valley – Te Whare Rā

Variety: Sauvignon Blanc

Vinification: 11% barrel fermented in large format,
neutral oak, other parcels stainless

Harvest Date: TWR 25th & 31st March,
Shamrock 6th April

Residual Sugar: Dry 2.0g/L

Cellaring: 3-5 years