

ATA RANGI
• MARTINBOROUGH •

TE WĀ
Sauvignon Blanc

2024

WINE OF NEW ZEALAND

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.

2024 was a beautiful vintage, blessed with optimal cool climate ripening conditions. January and February the critical times that determine vine and grape health were dry but not overly hot, great for capturing pure aromatic expression and weight on the palate. 20% of the blend is from whole bunch fermentation and another 10% fermented with skins only. These skins portions give an intense aromatic profile of lime, rosemary, jasmine and sherbet. Savoury notes of cashew nuts and gouda cheese follow through to an intense, textured palate with great length. The remainder of the fruit is fermented in barrel, giving weight and complexity. This style of Sauvignon Blanc is far removed from what has come to be expected from New Zealand. A fantastic expression of our place.

