Ata Rangi,

`Te Wa` Martinborough Sauvignon Blanc 2019

Martinborough, New Zealand



Grape Varieties	**100% Sauvignon Blanc**
Winemaker	**Helen Masters**
Closure	**Stelvin Lux**
ABV	**12.5%**
Acidity	**6.9g/L**
Wine pH	**3.2**
Bottle Sizes	**75cl**
Notes	**Vegetarian, Certified Organic, Vegan**

PRODUCER

Ata Rangi, meaning 'dawn sky, new beginning' is owned and managed by a family trio – Clive Paton, his wife Phyll and his sister Alison. Clive planted the bare, stony five-hectare home paddock at the edge of Martinborough in 1980 and, in doing so, was one of a handful of people who pioneered grape growing in the area. Joined by winemaker Helen Masters, Ata Rangi is renowned for their Pinot Noir, which is consistently ranked as one of New Zealand's best and in 2010 was awarded the 'Tipuranga Teitei O Aotearoa,' New Zealand's 'Grand Cru' equivalent. Ata Rangi also produces a range of white wines including Sauvignon Blanc and Pinot Gris.

VINEYARDS

The Ata Rangi vineyards are situated in the Wairarapa Valley, just northeast of Wellington. The cool south prevailing wind during spring is brutal on developing bunches at flowering, which results in looser, lighter bunch weights providing lower yields. The deep gravels temper the vigour of the 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 vineyards are in conversion to organic certification and are accredited as 100% sustainable.

VINTAGE

The 2019 growing season began well with a cool and wet winter and above average rainfall, which replenished the soil moisture content. From January onwards, conditions remained dry and cool, and there was an almost instant switch in the canopy from vegetative growth to ripening of the fruit. Although yields were low, the quality of the fruit was high, with excellent tannin and concentration, and a great line of acidity.

VINIFICATION

Te Wā Sauvignon Blanc was hand picked and sorted before being divided into portions for vinification. 5% was whole bunch fermented, 10% destemmed and fermented on skins in large oak hatch barrels, and then the remaining portions were pressed and fermented in a combination of oak barrels and small stainless steel tanks to enhance the texture and complexity of the resulting wine. The wine was bottled in November 2019.

TASTING NOTES

This combination of vinification techniques, blending a small portion of wine fermented on grape skins with the more traditional pressed juice results in a textured and exotically perfumed wine, with aromas of grapefruit, guava, green papaya salad and Vietnamese mint. The palate complements, with an intense nose and flavours of ginger, lemon grass and cinnamon. The wine is creamy and savoury with a long lingering finish.