

# TK

TE KAIRANGA

## *Sauvignon Blanc 2022*

### *“Te Kai-ranga”*

Established in 1984, Te Kairanga is an important part of the Martinborough wine story. Our home vineyards are planted on land that was originally owned by the founding father of Martinborough, John Martin. While our land is steeped in history, our winemaking is very much focused on the future; “to fully realise the potential of this incredible piece of land,” according to our Chief Winemaker John Kavanagh. Pinot Noir is at the beating heart of Te Kairanga. Small parcels of Chardonnay, Sauvignon Blanc, Pinot Gris and Riesling showcase the abundance of our region.

### OUR VINEYARDS

Our home, Martinborough, is roughly 90 minutes from Wellington and accounts for less than 2% of New Zealand’s total wine production. Protected from the harsh elements by a range of mountains to the southwest and west, it has a mild, breezy, dry climate, ideal for cool-climate grape growing. With four vineyard sites in the Martinborough appellation, our winemaking team have a wide array of aromatics, flavours, textures and styles to work with. The Martinborough Terrace, considered one of the premier growing areas, is home to our Home and McLeod Vineyards. Once a riverbed, it features deep ancient gravel and alluvial soils. At slightly higher elevations with more extreme conditions are our Spring Rock and Rua vineyards. All of our properties are sustainably farmed.

### OUR WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of each vineyard. Made from parcels from our cooler fragrant Rua vineyard and riper Home Vineyard, the fruit was gently pressed on arrival and fermented in stainless steel to maintain a clean, fresh flavour. A small portion was fermented in old French oak to add extra texture and complexity to the wine. The wine was racked, blended, and stabilised gently. Balanced oak treatment and minimal fining and filtration help preserve both varietal character and the inimitable personality of the terroir.

### VINTAGE 2022

A compact vintage due to unsettled weather. We saw budburst early in August along with the usual Spring frosts in Martinborough. An early glimpse of Summer resulted in favourable flowering temperatures and ripening for the remainder of the month. From February the rain set in, marking it as one of the wettest on record. A challenging harvest began in March and ended in April.

### TASTING NOTE

Our Sauvignon Blanc is bursting with fresh fragrant herbs, nettle, and pea pod. A vibrant, palate with crunchy fresh fruits benefits from partial barrel fermentation adding texture and weight to balance the refreshing acidity. The wine finishes with lingering tropical fruits. Enjoy alongside a Greek salad.

CLONES	MS
REGION	Martinborough, New Zealand
ALCOHOL	12.5%
AGING	Stainless steel, 3 months in Old French oak
TA	8.4 g/L
PH	3.08
RS	3.10 g/L

