



OUTSTANDING HAWKE'S BAY ARTISAN

TE AWANGA ESTATE

NEW ZEALAND



Rod McDonald has made wine in Hawke's Bay for over 24 years. Drawn to carefully decided locations very early in New Zealand's viticultural nascence, Rod had a clear vision of what greatness was possible here, launching Rod McDonald Wines which would later become **Te Awanga Estate**. McDonald has since made a deep mark on the country's wine history, named New Zealand Winemaker of the Year in 2006, described by Bob Campbell, MW, as 'a dynamic producer making very good wines destined for greatness,' acting chairman of judges for the Hawke's Bay Wine Awards for **seven** years, and senior judge at the New Zealand International Wine Show. In 2017, McDonald's Quarter Acre Syrah was awarded "Champion Red Wine of Show" at the prestigious International Wine Challenge (IWC) in London, in addition to winning trophies as Best International Syrah, Best New Zealand Syrah, Best New Zealand Red, and Best Hawke's Bay Syrah!



Hawke's Bay's exceptional geographical and climatic diversity allows for a fairly broad spectrum in wine styles, so working the greatest vineyard sites can be more exciting here than in many other regions. From vineyards on the coast at Te Awanga, to the valley floor at Bridge Pa, to the ancient inland river terraces at Maraekakaho, these wines offer an enticing breadth of character. Along the coast where the maritime climate ensures bright acidity despite a luxuriously long growing season, Te Awanga loves Merlot, Chardonnay, and Sauvignon Blanc. Endowed by heat that ensures consistent, full ripening, Bridge Pa is great for Merlot, Cabernet Sauvignon, and Syrah. Chardonnay, Sauvignon Blanc and Pinot Noir excel in the lofty inland vineyards at Maraekakaho, closer to the mountains, where cooler nights drive the chemistry of these particular varieties toward fragrance, complexity, and concentration. **Kia Ora!**

WILDFLOWER SAUVIGNON BLANC MARLBOROUGH

This vineyard offers silt over gravel soils with plenty of horsepower to ripen Sauvignon in a way that captures Marlborough's essence. Cool nights and hot days mean bright acids and lifted aromatics. Harvested over cool mornings and pressed immediately to ensure fresh, pristine fruit character. Lower fermentation temperatures bring the intensity prized in Sauvignon Blanc. **2017:** *Gooseberry, bell pepper, lime and crunchy celery with hints of dill and fennel and a lovely flintiness. Lively and expressive with excellent flavor persistence.*

WILDFLOWER SAUVIGNON BLANC HAWKE'S BAY

Sauvignon Blanc grown in a Maraekakaho vineyard seated in ancient alluvial shingle terraces at Mangatahi, high above the Ngaruroro River. In one of Hawke's Bay's highest vineyards these north-facing slopes enjoy long, hot summer days but chill overnight, an ideal environment for cultivating Sauvignon Blanc. **2017:** *Passion fruit, fresh citrus and gooseberry lead into a palate with pronounced juiciness, purity and concentration. Crisp and clean with a lingering, mouth watering finish.*

MISTER SAUVIGNON BLANC *Hawke's Bay*

Don't be fooled by his look — **Mister** is a modern Hawke's Bay love story: love of the grape, the land, the adventure, and the road that led you here. Slightly left-of-centre, Mister is as clever as curious, as bold as beautiful, forwardly dapper in dress-sense only, and modern to the core. So banish the kerchief to your back pocket and settle in! Understated? Never. Magnificent, always. **2017:** *This hedonistic Sauvignon bursts with nectarine, grapefruit and rock melon, touched by an elegant lime zest lift. The palate is generous and flavorful with excellent fruit intensity, beautiful structure managed by juicy acidity. Long and attractive on the finish.*

Thank you for your time and for your interest in Connoisseur Wines.