Winemaker: Andrew and Steven Blampied
Generation: 3rd

LAKE ROAD
WINES OF NEW ZEALAND

Sauvignon Blanc Marlborough

Combining the vivacious fruit, lively aromatics, and tropical acidity of Wairau with the flinty minerality and grassy undertones of Awatere Valley, this Sauvignon Blanc from Marlborough comes with loads of passion fruit, green mango, lemon pith and light herbal tannins. “We’re just trying to make wines on the sunny side of things,” grin brothers Steven and Andrew Blampied. Alongside their families, they’re hands-on winemakers with a tradition that goes as far back as viticulture in New Zealand - and it shows!

WINEMAKER BIOGRAPHY

Brothers Andrew and Steven Blampied, raised on their family's muti-generational farm in Gisborne, have elevated their game and begun producing multiple tiers of Sauvignon Blanc from both the North and South Islands of New Zealand. One of a small number of family-owned and operated estates exporting to the U.S.!

ENOLOGIST

Tim Adams

TASTING NOTES

Color	Light straw with silver highlights
Nose	Passion fruit, green mango, feijoa, fresh grass and stinging nettle
Palate	Bright but very balanced acidity, with passion fruit, lemon pith, and some light herbal tannins
Finish	Lingering, mouth-watering, slightly bitter

VINEYARD & VINIFICATION

	12
Vineyard Location	Marlborough
Vineyard Size	16 ha
Varietals List	100% Sauvignon Blanc
Farming Practices	SWNZ certified sustainable, all vines trained by hand
Elevation	0-200 m
Soils	Varied, including rocky alluvial, loam, and clay
Maturation Summary	In Steel for 3 months and Bottled for 3 months
In Steel	3 months
Alcohol	12.5 %
Acidity	7 g/liter
Residual Sugar	3.7 g/liter
Annual Production	150,000 bottles

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LAKE ROAD

Born on the lush, green, easternmost edge of the world, winemakers Andrew and Steven Blampied have artisanal winemaking woven right into their DNA. “Our family’s been farming for generations,” confirms Steve, “far longer than the wine industry has been around in New Zealand. First, there were sheep and crops in the late 1800s, then wine at our original site on Lake Road beginning in the mid-1970s.” In fact, the family’s first vines were planted in 1975, making them one of the very first to pursue serious viticulture in NZ. Today,the two brothers own 5 vineyard sites totaling 42 hectares, and oversee contracts for 5 additional independent plots. Unsurprisingly, half the total vines are devoted to Sauvignon Blanc, incldluing those grown in Marlborough's windblown Awatere Valley. “There were rabbits here before there were vineyards,” chuckles Andrew. With its higher altitude and rocky, alluvial soils, this sub-region tends to produce whites with more citrus and flinty minerality. In addition, there are vines in the low-lying Wairau Valley (a bit further north in Marlborough) known for its piercing acidity and intense, tropical flavors. Lastly, they still produce wine in their hometown of Gisborne (North Island) where they have the original farm and grow grapes in a warmer, more humid clime. “Gisborne where we started is adjacent to the international date line, so as we like to say we’re the first place on earth to see the light - our wine literally sees the morning sun first and has a real tropical style.”

In a country where 80% of wine production falls to large corporations (many owned by overseas investors) Lake Road remains a true-blue example of down-to-earth, family-operated winemaking in New Zealand. Notably, all their pruning and much of their harvesting is manual, which is especially unusual in Marlborough, where the norm is work done by machines. “I still remember training vines by hand with our granddad, John Dennis, and our team of cousins,” says Steve. “Absolutely - and as kids we always enjoyed harvest, too,” adds Andrew. “You know, driving tractors before it was safe to do so and riding around on the back of the harvester at night... clearing blocs was always a highlight.” And with Andrew's own 17-year-old son, Orlando, already coming aboard to help in the fields (and a few more nieces and nephews probably out there driving tractors), Lake Road’s kinetic family tradition seems primed to carry on well into the future!

REGION

MARLBOROUGH

While the Appellation Marlborough Wine (AMW) itself was only founded in 2018, this world-renowned growing region is effectively New Zealand’s oldest and also by far its largest. Starting with just a few producers in the 1970s, today there are over 500 growers, close to 150 wineries, and an impressive 30,000 hectares under vine. These, in turn, represent nearly 90% of the country’s Sauvignon Blanc production, 80% of the nation’s wine exports, and two-thirds of its total planted hectares. While Pinot Noir, Chardonnay, and a handful of other grape varieties have taken root, Sauvignon Blanc remains the uncontested driving force behind most estates,

Known for its bright tropical fruit, herbaceousness, and unapologetic acidity, Sauvignon Blanc from Marlborough benefits from a cool, maritime climate overall. Ironically, with 2400 hours of annual sunshine, just 25 inches of precipitation, and constant sea-fed breezes, the region is simultaneously NZ’s sunniest and driest. A long growing season with marked diurnal swings – allowing for both optimal ripening and acidic development – culminates in a March-April harvest.

Situated on the NE tip of the South Island, Marlborough has 3 distinct sub-regions – the Wairau Valley, Awatere Valley, and Southern Valleys - all extending inland like long outstretched fingers. Formed by a large alluvial basin with gravelly and loamy soils, the low-lying Wairau is perhaps the best known of the three sub-regions – in part due to the myriad layers of tropical fruit and piercing acidity displayed in its wines. Referring to the intense sunny clime, the Maori actually refer to this area as Kei puta te Wairau (trans. “The place with the hole in the cloud”). Further south, Awatere Valley is colder and windier, consisting of alluvial terraces that mount toward the inland Kaikoura range. With gravelly soils, silt, and some ancient wind-blown loess, Awatere's vines often produce lower yields and its Sauvignon Blanc tends to be more herbaceous, lemony, and mineral-driven. Nestled in between the other two sub-regions are the Southern Valleys, this time made up of glacial valleys instead of ancient riverbeds. Overall, soils here tend to contain more clay than Wairau which (combined with a decreased impact from ocean breezes) produces wines with riper honeydew melon and stone fruit. All in all, as these three valley systems continue to be divided into smaller sub-zones and micro-regions, the world should start to see more distinct wines emanating from each, even as Sauvignon Blanc continues to reign supreme.