



TOHU MAREWA

SINGLE VINEYARD COLLECTION



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Marewa Sauvignon Blanc | 2024

Whenua Awa vineyard, Awatere Valley, Marlborough

Marewa means to rise or to lift up. From an elevated site above the braided Awatere River, Marewa reflects the cool, lifted character of our Whenua Awa vineyard – fresh, bright, and shaped by place.

TASTING NOTES

Sourced from the Arapoto block of our Whenua Awa Vineyard, this textural and mouth-filling Sauvignon Blanc shows aromas of nettle, red capsicum and tropical pineapple. The palate is concentrated and layered with flavours of ripe stonefruit, sweet zesty citrus, and supporting blackcurrant leaf notes; while subtle use of French oak adds complexity and structure. With outstanding fruit concentration balanced with refined minerality, this lively, fresh wine leads to a pure and focused dry finish.

VITICULTURE

Fruit carefully grown in our Upper Awatere vineyard is harvested using modern machine harvesters, allowing ultimate extraction of flavour and aroma compounds from the skins of the grapes. Once at the winery the grapes are pressed into stainless steel tanks for cold settling. Thirty percent of the blend undergoes a 'wild' ferment in 500 litre French oak puncheons, with the

remaining 70 percent fermented at low temperatures in stainless steel. After fermentation is complete the wines are left for extended maturation over the winter months. Blending took place in January 2025, the wine where then left to mature for a further six months before being readied for bottle in June 2025

WINEMAKING

Grapes from this wine are sourced from our Whenua Awa vineyard located in the cool, dry, and windy Upper Awatere Valley sub-region of Marlborough. The 2023/2024 vintage began with cool conditions over flowering, resulting in low yields and loose bunches. The summer that followed provided ideal warm and dry growing conditions, with the arrival of autumn bringing cool, crisp nights, capturing bright acidity and fresh flavours in the berries. Harvest was a dream run for both the vineyard and winemaking teams, with the fruit for this wine harvested on the 1st April 2025

ANALYSIS: Vintage: 2024 | Alcohol: 12.5% | pH: 2.96 | T/A: 9.4g/L | R.S: 5.4

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