



MANAAKI RANGE

He koha tuari. A gift of sharing.

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Approachable wines, made for sharing any day of the week.

TOHU AWATERE VALLEY SAUVIGNON BLANC | 2024

TASTING NOTE

Sourced entirely from vineyards located in Southern Marlborough's spectacular Awatere Valley, this vibrant wine displays aromas of citrus zest and underlying notes of freshly crushed herbs. The palate is layered with flavours of sweet pineapple, crunchy green apple, and supporting notes of fresh lime and pink grapefruit. With outstanding fruit concentration balanced with zesty underlying minerality, this lively, fresh wine leads to a pure, and focused dry finish.

WINEMAKING

Fruit grown in the Awatere Valley 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, before being gently racked and inoculated with yeasts chosen to naturally enhance the aromatic and flavour profiles of the wine. Fermentation is carried out at cool temperatures allowing the wine to retain its bright aromas; with each batch fermentation typically lasting around 21 days. After fermentation is complete the wines are left to settle on their yeast lees for a short period before being racked again into stainless steel tanks for maturation. Meticulous classification of each batch results in a final blend that truly captures the exceptional characteristics of the vineyards. Once blended the resulting wine is stabilised and filtered without the need for fining, ready for bottling in mid-July 2024.

VITICULTURE

Grapes from this wine are sourced from vineyards located in the cool, dry, and windy Awatere Valley sub-region of Marlborough. The majority of the fruit comes from blocks located on the ancient river terraces of the upper Awatere Valley, with smaller parcels sourced from the alluvial, free-draining soils of the lower Awatere Valley.

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 first fruit harvested on the 19th March 2024.



ANALYSIS: Vintage: 2024 | Alc: 13% | pH: 3.04 | T/A: 8g/L | RS: 4.4g/L

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