



TOHU MATANGI

SINGLE VINEYARD COLLECTION

HEAR MORE FROM MY WINEMAKER





TOHU
SINGLE VINEYARD COLLECTION

Matangi Chardonnay | 2024

Whenua Awa vineyard, Awatere Valley, Marlborough

Matangi is wind. Our Whenua Awa Vineyard is constantly shaped by the Awatere winds, Matangi carries the calm strength that comes from working in rhythm with the elements — resilient, elegant and balanced.

TASTING NOTES

Aromas of juicy ripe stonefruit, pink grapefruit and soft smoky oak lead to a richly textured palate of fresh citrus and juicy summer fruits, with hints of toasted hazelnut and flint. Mouth filling and complex, this is a rich and generous wine with seamless balance, refinement and length.

WINEMAKING

Carefully hand-harvested, low cropping fruit is carefully whole bunch press directly into large 500l French oak puncheons for fermentation with 'wild' indigenous yeasts naturally found on the grapes. A long, slow fermentation followed, after which the wine when through a natural secondary malolactic fermentation in the spring. Once this was completed the wine was left to age for a further 6 months with minimal intervention before being bottled in June 2025 without the need for fining or filtration.

VITICULTURE

The grapes for this single vineyard, single block wine are sourced from our Whenua Awa Vineyard, located in Marlborough's Southern Awatere Valley. The Awa (River) Block of Chardonnay was planted in 2010. With only 1.10ha of vines planted, this silt-loam terraced block is renowned for its long, cool ripening period. 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 hand harvested on the 22nd March 2024. 660 bottles produced.

ANALYSIS: 2024 | Alcohol: 13% | pH: 3.14 | T/A: 6.5g/L | R.S: 2.85g/L

tohuwines.co.nz