



TOHU MANAAKI RANGE

Made to be enjoyed with the people who matter most.
Our range of contemporary, easy-drinking wines from New Zealand's
best wine regions.

MANAAKI RANGE

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

TOHU NELSON CHARDONNAY | 2025

TASTING NOTE

This Nelson Chardonnay displays aromas of lemon zest, ripe nectarine and subtle flinty, mineral notes from use of French oak. On the palate flavours of white peach and juicy grapefruit take this elegantly textured yet mouth-filling and lively wine to a lusciously long and persistent finish.

WINEMAKING

Premium parcels of Chardonnay grapes were transported to the winery where they were gently pressed using a modern membrane press. After pressing the resulting juice was moved to a combination of stainless steel tanks and French oak barrels for fermentation with purposely selected yeasts. After the primary yeast fermentation was completed, the wine underwent secondary malolactic fermentation on yeast lees. Aging on seasoned French oak for 10 months allowed richness and weight to develop in the wine, before being bottled without fining in mid-March 2026.

VITICULTURE

The grapes for this wine are sourced from vineyards located in both the Moutere Hills and the Coastal Tasman subregions of Nelson. The clay formed Moutere Hills produce wines that are characterised by weighty, complex structure; while the moderating maritime influence on the Coastal Tasman area produces wines with vibrancy and elegance.

The 2024/2025 growing season began with an early budburst, leading to a longer ripening window. A warm, sunny summer followed with low rainfall, which reduced disease pressure in the fruit; while cool nights helped to preserve balancing acidity.



ANALYSIS: Vintage: 2025 | Alc: 13.5% | pH: 3.36 | T/A: 4.4g/L

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