



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 PINOT ROSÉ | 2026

TASTING NOTE

A delicate pale pink in the glass, this fresh and fruit-driven Pinot Noir Rosé displays aromas of summer berries with bright floral notes. On the palate flavours of cantaloupe and subtle fresh fig combine with luscious strawberries and cream. Finely balanced with soft phenolics and just a hint of sweetness, this vibrant and fresh Rosé has a wonderfully long, luscious and persistent finish.

WINEMAKING

Pinot Noir grapes from the Whenua Matua Vineyard in Upper Moutere, Nelson, were gently machine harvested before being carefully pressed to obtain the purest juice with minimal colour extraction from the skins. The juice was cool fermented in stainless steel tanks using selected yeast strains to preserve vibrant fruit expression. Following fermentation, extensive blending trials were undertaken to achieve the ideal balance, texture and palate length. The finished wine was then gently settled and stabilised before being bottled in July 2026 without the need for additional fining, preserving the wine's natural character and vitality.

VITICULTURE

Located at the top of the South Island of New Zealand, Aotearoa, the Nelson Wine Region boasts high sunshine hours, a moderating coastal climate and a range of aspects and soils that make it one of the most diverse growing areas in the country. Our Upper Moutere Whenua Matua vineyard is characterised by gentle, rolling hills of clay soil with interwoven layers of gravel. The predominately north facing hillsides and warm climate provide excellent growing conditions for Pinot Noir.

The 2025/2026 growing season in the Upper Moutere commenced with a wet spring that replenished soil moisture and supported healthy vine development. The warm, settled summer that followed was characterised by abundant sunshine and cool nights. These ideal conditions continued leading up to harvest with slow, even ripening and pristine fruit quality seen throughout the vineyard. The resulting wines display vibrant aromatics, concentrated fruit flavours, fresh natural acidity and outstanding balance.



ANALYSIS: Vintage: 2026 | Alc: 13% | pH: 3.24 | T/A: 7.2g/L | RS: 4.5g/L

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