



REWA SPARKLING WINES

Vintage Méthode Traditionnelle

100% Pinot Noir | 100% Marlborough

REWA SPARKLING WINES

Daring to be different, our Rosé is deliberately dry in style. They give a serious nod to Champagne with a decisive New Zealand twist.

TOHU REWA MÉTHODE TRADITIONNELLE ROSÉ | 2018

TASTING NOTE

Pouring a luminous pink with a hint of amber blush, this rosé immediately sets the tone for casual elegance. Aromas of ripe raspberry lead the charge, underscored by whispers of peach shortbread and caramelised hazelnuts. The bead is fine and persistent, with a creamy mousse that adds lift and texture to the generous, well-structured palate. Layers of pure Pinot Noir fruit are woven with subtle complexity from extended yeast autolysis—think strawberries and cream with a touch of brioche. Bright acidity brings everything into focus, carrying through to a finish that's pure raspberry sorbet. Polished but playful, it's sparkling sophistication for any day that deserves a little extra shine.

WINEMAKING

Once at the winery select Point Noir grapes are gently pressed using our modern membrane press, resulting in low-yields of juice with only a subtle colour pick-up from the skins. The pressed juice is cold settled in tank for around 48 hours until brilliantly clear, before being racked into small stainless-steel tanks for fermentation. The fermentation is carried out at low temperatures with a neutral yeast, and once dry the wine is aged on lees for an extended period while undergoing malolactic fermentation. The resulting base wine is then filtered and ready for tirage - or bottling, with the secondary yeast ferment in the bottle (which creates the bubbles) lasting around three weeks. Once all the bottles are finished, they are stored away in a temperature-controlled warehouse for up to 6 years on yeast lees, before disgorging with a little reserve Pinot Noir used to create the lux pink hue.

VITICULTURE

The Pinot Noir grapes for this wine are sourced from the high river terrace blocks that surround our winery located in Marlborough's Awatere Valley. The 2017/2018 growing season in Marlborough Was the warmest since vines were planted in 1973 it had a dry start through to December – creating perfect conditions for flowering. Steady rainfalls through the second half of the season relieved the pressure on the vines and the continued warm weather through late summer resulted in even development and ripening, with excellent picking conditions for the harvest which took place on the 12th of February. Warmest on record, wet, until march vegetative growth slowed ripening.

ANALYSIS: Vintage: 2018 | Alc: 13% | pH: 3.4 | T/A: 5.6g/L | RS: 4g/L



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