



TOHU WHENUA AWA

SINGLE VINEYARD | CHARDONNAY | 2021 |

We are tangata whenua – people of the land. We are intrinsically connected to our whenua that we protect, nurture and love.

ABOUT THIS WINE: Select fruit from our Awa Block, Awatere Valley, fermented in 500L French oak puncheons to create integrated body and complexity. Flinty, fruity and generous.

VINEYARD: Awatere Valley, Marlborough, New Zealand. Awa (River) Block. Planted 2010. 1.10ha. Silt-loam terraced block renowned for its long, cool ripening period.

TASTING NOTE

- aromas of juicy ripe stonefruit, pink grapefruit and soft smoky oak
- richly textured palate of fresh citrus and juicy summer fruits, with hints of toasted hazelnut and flint
- complex, irresistible wine with seamless balance, refinement and length

VITICULTURE

- wild, wet spring resulted in poor flowering and lower bunch numbers with smaller berries than average.
- dry and warm conditions in the summer following resulted in pristine fruit with bold, concentrated fruit flavours, harvested early April 2021.

- grapes were sustainably grown using organic and regenerative viticulture practices.

WINEMAKING

- hand-harvested grapes, gently whole-bunch pressed to French oak puncheons.
- fermentation with 'wild' yeasts that are naturally found in the vineyard.
- post-fermentation, each barrel underwent weekly bâtonnage (lees stirring) with natural malolactic fermentation occurring once the weather warmed in the spring.
- Bottled unfiltered and unfined in late March 2022, 600 bottles produced.

ANALYSIS: Vintage: 2021 | Alcohol: 14% | pH: 3.35 | T/A: 6.8g/L | R.S: 3.7g/L



Ngā hua a te whenua. Our gift from the land.

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