



TOHU WHENUA AWA

SINGLE VINEYARD | PINOT BLANC | 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: Ripe peach and baked apple with fresh citrus, spice and notes of roasted almond. Luscious, concentrated fruit-forward flavours on the palate lead to a delightfully smooth and persistent.

VINEYARD: Awatere Valley Marlborough, New Zealand. Araroa Block - 1 ha, planted 2010. Loam soils varying from shallow to deep silt and fine sand.

TASTING NOTE

- fruit-forward with a delightful smooth persistent finish
- ripe peach flavours combine with baked apple

VITICULTURE

- Unsettled weather over flowering resulting in extremely low yields in the Pinot Blanc block
- Perfectly dry and warm conditions over the following summer resulted in pristine fruit with bold, concentrated fruit flavours
- Ideal harvest conditions with warm days and cool clear nights led to an early harvest, with grapes picked on the 4th April 2021
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WINEMAKING

- Hand-harvested grapes were gently whole-bunched pressed straight to a single French oak puncheon
- Fermentation was carried out with 'wild' or indigenous yeasts naturally found on the grapes
- The wine underwent weekly Bâtonnage, or lees stirring, promoting yeast autolysis and adding both body and complexity to the wine
- Malolactic fermentation occurred once the weather warmed in the spring, with the wine carefully monitored during this time
- The wine was bottled without the need for fining or filtration on the 23rd March 2022. Only 600 bottles produced

ANALYSIS: Vintage: 2021 | Alcohol: 14.5% | pH: 3.63 | T/A: 4.9 g/L | R.S: 5.9 g/L



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

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