



TOHU WENUA AWA

SINGLE VINEYARD | PINOT BLANC | 2022

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

- Aromas of almond, wood smoke, straw and honey
- Weighty, smooth palate: citrus, golden kiwifruit, nashi pear with wet stone minerality
- Luscious, persistent, savoury finish
- A limited release, single vineyard wine with only 50 cases produced.

VITICULTURE

- Fruit from the Araroa (long path) block of the upper Awatere vineyard, Marlborough — planted 2010, known for a long, cool ripening period and refined, balanced wines
- Warm start to 2021/2022 gave strong flowering and fruit-set, with above-average crops; warm, dry January advanced ripeness before cool, wet February

slowed it

- Cool, clear conditions from late February to end of March built concentrated flavours while holding acidity and avoiding disease pressure
- Harvested 4 April 2022

WINEMAKING

- Hand-harvested from low-yielding vines; whole-bunch pressed straight to neutral French oak, no prior settling
- Fermented in oak at ambient temperatures, then regular bâtonnage (lees stirring) for body and complexity
- Natural malolactic fermentation over winter, then eight months' oak maturation
- Bottled without fining



ANALYSIS: Vintage: 2022 | Alcohol: 13% | pH: 3.42 | T/A: 4.7 g/ L | R.S: 2.1g/L

Ngā hua a te whenua. Our gift from the land. | www.tohuwinesco.nz