



TOHU WHENUA MATUA

SINGLE VINEYARD | ALBARIÑO | 2025

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

ABOUT THIS WINE: Aromatic and fresh, this lively Nelson Albariño is focused and bright with succulent acidity and mineral balance. A delightful long and lingering finish.

VINEYARD: Upper Moutere, Nelson, New Zealand. Kuiti (Narrow) block. Planted 2011. 1.4ha. Ancient Moutere alluvium clay soils, featuring deeply weathered and dissected gravels.

TASTING NOTE

- Aromas of zesty citrus, white florals and delicate honey notes with flavours of lime, peach and green melon
- Focused and bright with succulent acidity and minerality
- Delightful long and lingering finish

VITICULTURE

- Whenua Matua sits on ancestral Moutere Hills land with clay and gravel soils, warm conditions and high sunshine hours
- The 2024/25 season began with early budburst, creating a long ripening window
- A warm, dry summer reduced disease pressure, while cool nights retained acidity

WINEMAKING

- Carefully hand-harvested Upper Moutere fruit was transported in small bins to our Awatere Valley winery
- Cool fermentation carried out with carefully selected strains of aromatic yeast
- Bottled early to retain freshness while allowing for extended maturation in the bottle before release
- Bottled without fining in late August 2025



ANALYSIS: Vintage: 2025 | Alcohol: 13.5% | pH: 3.00 | T/A: 8.9g/ L | R.S: 2.9g/L

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

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