



TOHU WHENUA MATUA

SINGLE VINEYARD | CHARDONNAY | 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 juicy stonefruit and bright citrus peel characteristics meet in a richly textured Nelson Chardonnay. Almond, white peach and subtle smoky oak.

VINEYARD: Upper Moutere, Nelson, New Zealand. Matau (Fish Hook) block. Planted 2006. 1.33ha. Ancient Moutere alluvium clay soils, featuring deeply weathered and dissected gravels.

TASTING NOTE

- Layers of citrus zest and white peach flavours
- Subtle hints of almond meal, with smooth, smoky French oak
- Medium bodied and richly textured with a layers of fruit and complex savoury notes
- A delightful long and lingering finish

VITICULTURE

- Warm and sunny weather in early summer provided perfect growing conditions in the vineyard
- Two weeks of rain in early February caused some concern, but meticulous canopy management alleviated the risk of any disease pressure
- Exceptional weather returned from late February making for ideal harvest conditions
- Fruit was hand harvested on 17th March 2022

WINEMAKING

- Carefully hand-harvested, the grapes were gently whole-bunch pressed
- The resulting juice was fermented in both new and old French oak barriques
- The barrels were fermented with 'wild' fermentation from yeast naturally found in the vineyard
- Monthly batonage - or lees stirring - promoted yeast autolysis which added both body and complexity
- Malolactic fermentation naturally occurred once the weather warmed in the spring
- Only the best barrels made the final blend, before filtering and bottling without fining
- Bottled March 2023 – 1690 bottles produced

ANALYSIS: Vintage: 2022 | Alcohol: 13.5% | pH: 3.25 | T/A: 6.5g/L | R.S: 1.3g/L

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

| www.tohuwines.co.nz