



TOHU MATANGI

SINGLE VINEYARD COLLECTION

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Matangi Chardonnay | 2025

Whenua Awa vineyard, Awatere Valley, Marlborough

Matangi is wind. Our Whenua Awa Vineyard is constantly shaped by the Awatere winds, Matangi carries the calm strength that comes from working in rhythm with the elements — resilient, elegant and balanced.

TASTING NOTES

Aromas of juicy ripe stonefruit, pink grapefruit and soft smoky oak lead to a richly textured palate of fresh citrus and juicy summer fruits, with hints of toasted hazelnut and flint. Mouth filling and complex, this is a rich and generous wine with seamless balance, refinement and length.

WINEMAKING

The grapes for this wine were all hand harvested on the 31st March 2025 at a brix of just over 21.4. The resulting bunches were transported to the winery in small bins and carefully whole bunch pressed direct to 500 litre puncheons. With no additions made the wine was racked by gravity into other puncheons after 24 hours and allowed to warm for fermentation with natural, wild yeasts. Fermentations typically took many slow months and malolactic ferment occurred during and after primary ferment, dependant on the barrel. In February of 2026 the preferred barrels were carefully

blended and prepared for bottling, without fining, on March 24th 2026.

VITICULTURE

The grapes for this single vineyard, single block wine are sourced from our Whenua Awa Vineyard, located in Marlborough's Southern Awatere Valley. The Awa (River) Block of Chardonnay was planted in 2010. With only 1.10ha of vines planted, this silt-loam terraced block is renowned for its long, cool ripening period.

The 2024/25 growing season was a bountiful mix of warm summer days and rain at opportune moments. Our open canopy and exposure to the prevailing wind spared us the disease pressures normally seen with rain over the growing season. Most notable this season was the early ripening in many varieties and the warm nights leading to acidity loss in some blocks. Despite the pressures we harvested a quality crop on the 31st March with excellent flavours and good power and concentration.

ANALYSIS: 2025 | Alcohol: 13.8% | pH: 3.20 | T/A: 5.4g/L | R.S: 2.25g/L

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