



## REWA SPARKLING WINES

**Our journey is to care for our land  
and people. Manaaki whenua,  
manaaki tangata, haere whakamua.**

## REWA SPARKLING WINES

Our méthode traditionnelle sparkling wines are perfect for celebrating and making special moments with loved ones.

### TOHU REWA MÉTHODE TRADITIONNELLE BLANC DE BLANCS | 2016

---



#### TASTING NOTE

This traditionally made wine displays lifted aromas of bright citrus fruit, crisp fresh apples and refined touches of brioche and toasted hazelnut. Extended lees aging in the bottle has resulted in a wine that displays a fine, persistent bead and rich, creamy mousse. Finely balanced with a touch of minerality, this wine leads to an elegant, long and crisp dry finish.

#### WINEMAKING

The Chardonnay grapes for this méthode traditionnelle are carefully handpicked before being lightly pressed at our modern winery. Pressings and free-run juices are initially kept separate before being racked clear to a temperature controlled stainless steel tank for the primary fermentation. After a long cool ferment the resulting wine is then warmed and undergoes full malolactic fermentation while aging in tank on yeast lees. The tirage (or bottling) of the base wine with yeast causes the wine to undergo a secondary yeast fermentation in the bottle - which creates the bubbles. Once the secondary ferment was complete the bottles were then put to rest for an extended 54 months on their lees in a temperature controlled warehouse before disgorging in September 2021. At disgorgement the lees are riddled from the bottle before topping, corking, then labelling. The wine was then held a further 5 months before release.

#### VITICULTURE

The grapes for our Rewa Blanc de Blancs are grown on the Rothay vineyard in the Rapaura sub-region of Marlborough. Selected clone 6 Chardonnay grapes are grown on a Sylvos trellis system with its characteristic 'droppers' and a high cordon – producing good crops with large berries ideal for the production of méthode wines.

The 2015/2016 growing season began with a warm October followed by a cool, dry early summer. January received a large rainfall event that relieved the pressure of the dryness from the previous months. Warm temperatures in the late summer resulted in wonderful fruit development and ripening, with excellent conditions prevailing into early March for harvest.

---

ANALYSIS: Vintage: 2016 | Alc: 12% | pH: 3.17 | T/A: 6.2g/L | RS: 2.3g/L

---

**KONO BEVERAGES**  
PO Box 440, Nelson  
New Zealand  
Telephone: +64 3 520 9230

**WINERY**  
395 Awatere Valley Road  
Marlborough  
Telephone: + 64 3 575 7396

Website: [www.tohuwines.co.nz](http://www.tohuwines.co.nz)  
Email: [beverages@kono.co.nz](mailto:beverages@kono.co.nz)  
Freephone: 0800 864 894  
Facsimile: +64 3 578 0253