



MANAAKI RANGE
He koha tuari. A gift of sharing.

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Approachable wines, made for sharing any day of the week.

TOHU AWATERE VALLEY SAUVIGNON BLANC | 2023

TASTING NOTE

Sourced entirely from vineyards located in Southern Marlborough's spectacular Awatere Valley, this vibrant wine displays aromas of tropical passionfruit, citrus zest and underlying notes of freshly crushed herbs. The palate is layered with flavours of sweet pineapple, crunchy green apple, and juicy lime and grapefruit. With outstanding fruit concentration balanced with zesty underlying minerality, this lively, fresh wine leads to a pure, and focused dry finish.

WINEMAKING

Select fruit from two sites in the Awatere Valley are harvested using modern machine harvesters, allowing ultimate extraction of flavour and aroma compounds from the skins of the grapes. Once at the winery the grapes are pressed into stainless steel tanks for cold settling, before being gently racked and inoculated with yeasts chosen to naturally enhance the aromatic and flavour profiles of the wine. Fermentation is carried out at cool temperatures allowing the wine to retain its bright aromas; with each batch fermentation typically lasting around 21 days. After fermentation is complete the wines are left to settle on their yeast lees for a short period before being racked again into stainless steel tanks for maturation. Meticulous classification of each batch results in a final blend that truly captures the exceptional characteristics of the vineyards. Once blended the resulting wine is stabilised and filtered without the need for fining, ready for bottling in early July 2023.

VITICULTURE

Grapes from this wine are sourced from two distinct sites located in the cool, dry, and windy Awatere Valley sub-region of Marlborough. The majority of the fruit comes from a vineyard located on the ancient river terraces of the upper Awatere Valley, with a smaller portion sourced from the alluvial, free-draining soils of the lower Awatere Valley.

The 2022/2023 growing season was characterised by wet and cool conditions during the spring and summer, however this generally unfavourable weather gave way to an incredible run of dry and sunny days leading up to harvest. The fruit benefited from a longer ripening period on the vine, and with optimal autumn conditions perfectly ripe fruit in excellent condition was harvested during late March and early April 2023.



ANALYSIS: Vintage: 2023 | Alc: 13.5% | pH: 3.18 | T/A: 8g/L | RS: 2.7g/L



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