



## 2016 Tohu Mugwi Reserve Marlborough Sauvignon Blanc

### TASTING NOTES

A luminous pale golden-green in the glass, this wine displays a powerful and complex nose of ripe tropical passionfruit underpinned with delicate exotic spices and rich nutty biscuit notes. On the palate ripe peach, tropical fruit and nettle are finely balanced with underlying minerality and pure fruit elegance. Full fermentation in French oak barriques, extended time lees and malo-lactic fermentation give this reserve wine complexity, body and a richness of texture that leads to a long, smooth and lingering finish.

### WINEMAKING

This wine was crafted using a very hands-off, minimal approach to winemaking. Premium grapes from our upper Awatere vineyard were specifically selected by our winemaker at harvest for both ripeness and exceptional flavour profile. After pressing the pure free-run juice was gently moved without settling to old French oak barriques. A natural fermentation with indigenous yeasts followed – allowing each barrel to develop its own distinct flavour characteristics.

Once fermentation was completed the barrels were stored cold over the winter months with weekly lees stirring carried out, allowing body and texture to develop in the wine. Once the weather warmed in the spring a secondary malo-lactic fermentation took place, and when completed each barrel was graded with only the best and most intriguing making the final reserve blend. Once blended in tank, the wine was stabilised and filtered before being bottled without fining in early April.

### VITICULTURE

The grapes for this wine are sourced from selected blocks in our stunning Upper Awatere Valley vineyard. This high altitude vineyard is characterised by cool night temperatures and a long ripening period which produce very concentrated, unique expressions of Sauvignon Blanc. The 2015/2016 growing season began with a warm October with very little frost pressure and an even budburst throughout the Awatere Valley blocks. A cooler, dry November that moved into a very dry December resulted in some irrigation pressure in the vineyard; however it also meant an excellent flowering period in the vines.

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 a great season for fruit development and ripening, with the harvest period characterised by warm nights and generally excellent picking conditions.

### ANALYSIS

Alcohol: 12.5%  
pH: 3.29  
T/A: 6.9g/L  
R.S: 0g/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