



2017 Tohu Single Vineyard Rore Pinot Noir

TASTING NOTES

Displaying intense ripe dark fruit aromas underlined with bright florals and harmonious spicy oak notes, this single vineyard Awatere Valley Pinot Noir is selected from the very finest barrels to deliver a complex and elegantly structured wine. On the palate flavours of red and dark fruits are balanced with soft, silky tannins leading to a long, lingering and mouth-filling finish.

WINEMAKING

Hand-harvested grapes were gently destemmed and gravity feed into small open top vessels which were then chilled for 7 days before being warmed for fermentation. Following a fast, warm ferment the wine was pressed directly into French oak barriques and allowed to age in our dedicated Pinot Noir barrel cellar for the winter months. The wine then naturally underwent malolactic fermentation once the temperatures started to warm again in spring. The wine was carefully monitored over this time, and after this secondary fermentation was complete rigorous blending and classification decisions were then made by the winemaking team – with only the very finest barrels making the cut. Once the final blend was made, the wine left to settle a few more months before being bottled without the need for fining or filtration in May 2018.

VITICULTURE

The 2016/2017 growing season began with a relatively frost-free spring resulting in good early shoot growth. However variable conditions over flowering meant slightly lower than average crop levels. The summer months were dominated by extremely strong and persistent winds – slowing down rapid shoot growth in the vines. Leaf plucking was carried out on all blocks over the growing season to facilitate bunch exposure and promote flavour development in the fruit. Warm still dry conditions were enjoyed in the late summer weeks until 11th March, when unseasonal early autumn rains fell over much of the country. Due to our Awatere vineyard being higher and cooler than many sites in Marlborough, the vineyard was able to remain unaffected during the rain events that fell during the harvest period. The later part of the harvest period provided more typical warm and settled weather allowing a little extra ripening time throughout the blocks. Overall the season provided slightly lower brix levels than we would generally see from this vineyard, however the winemaking team were delighted with the clean fruit and the concentrated flavours seen in the winery.

ANALYSIS

Alcohol: 13%
pH: 3.93
T/A: 5.2g/L
R.S: 0 g/L



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