



2015 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 fruits; underpinned with aromas of ripe white peach, delicate exotic spices, and biscuit notes. On the palate citrus, tropical fruit and nettle are finely balanced with underlying minerality and pure fruit elegance. Full fermentation in old oak, extended time lees and malo-lactic fermentation give this reserve wine complexity, body and a richness of texture that leads to an expansive, super smooth and lingering finish.

WINEMAKING

This wine was crafted using a very hands-off, minimal approach to winemaking. Premium grapes from our Kouka, Puketapu, Arapoto and Wharau blocks 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 twice weekly lees stirring carried out, allowing body and texture to develop in the wine. Once the weather warmed in the spring, a natural 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 late March.

VITICULTURE

The grapes for this wine are sourced entirely 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 2014/2015 growing season began with prolonged cool, damp conditions over flowering resulted in a considerably lighter than normal fruit-set throughout the vineyard. Warm, humid conditions in the latter half of December caused rapid canopy growth, with maximum exposure to sunlight gained through meticulous viticultural management. The dry yet cool summer that followed lead to slowing of sugar accumulation in the Sauvignon Blanc berries as well as high acid retention and intense flavour concentration. Physiological ripeness of the bunches was achieved at lower brix levels and harvest occurred approximately 10 days earlier than average due to lighter crop levels.

ANALYSIS

Alcohol: 13%
pH: 3.23
T/A: 5.9g/L
R.S: 0g/L



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