

MANAAKI RANGE
He koha tuari. A gift of sharing.

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

TOHU MARLBOROUGH UNOAKED CHARDONNAY | 2022



TASTING NOTE

This richly textured unoaked Chardonnay displays aromas of ripe nectarine and bright citrus underpinned by hints of integrated nutty butterscotch gained from both extended time on lees and malolactic fermentation. On the palate fresh flavours of peach and tropical fruit are balanced with subtle creaminess and great length, leading to a smooth and focused finish.

WINEMAKING

Modern winemaking techniques including machine harvesting and fermentation in temperature controlled stainless steel tanks allows the fresh complexities of the fruit to shine through in this wine, without the need for oak influence.

The grapes for this wine were gently pressed to tank before being cold-settled over 48 hours. After settling the juice was racked and inoculated with yeast selected to retain fruit purity in the finished wine. After fermentation the wine then underwent secondary malolactic fermentation with weekly lees stirring to build texture and complexity while still retaining fruit freshness. Aged in tank for 6 months, the wine was bottled in late September 2022.

VITICULTURE

The grapes for this wine were sourced from the Rothay vineyard located in Marlborough's Rapaura sub-region of the Wairau Valley. The 2021/2022 growing season began with near prefect flowering and fruit-set resulting in large crops on the vine. A cool and wet February caused some concern for the vineyard team, however the use of a spilt-canopy trellising system along with sound viticultural practices including shoot thinning, trimming and leaf plucking allowed for an open canopy and bright, clean fruit at harvest.



ANALYSIS: Vintage: 2022 | Alc: 13% | pH: 3.60 | T/A: 5.5g/L | RS: 0g/L