



MANAAKI RANGE
He koha tuari. A gift of sharing.

MANAAKI RANGE

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

TOHU NELSON CHARDONNAY | 2022



TASTING NOTE

This Nelson Chardonnay displays vibrant aromas of bright citrus zest, ripe stonefruit and subtle hints of warm, spicy French oak. On the palate flavours of white peach, ginger, juicy grapefruit and notes of toasted nut take this medium bodied and elegantly textured wine to a lusciously long and persistent finish.

WINEMAKING

Premium parcels of Chardonnay grapes were transported to the winery where they were gently pressed using a modern membrane press. After pressing the resulting juice was moved into stainless steel tanks for fermentation with purposely selected yeasts. After the primary yeast fermentation was completed the wine underwent full secondary malolactic fermentation on yeast lees and seasoned French oak, allowing richness and weight to develop. After a short period of lees stirring the wine was left to settle before being fined and filtered, ready for bottling in mid-November 2022.

VITICULTURE

The grapes for this wine are sourced from vineyards located in both the Waimea Plains and Coastal Tasman subregions of Nelson. The stony Waimea Plains are characterised by free-draining alluvial soils and high sunshine hours resulting in expressive and vibrant wines, while the moderating maritime influence on the Coastal Tasman area produces wines with complexity and elegance.

The 2021/2022 season saw warm, sunny conditions over the summer months. Two weeks of rain in early February caused some concern, but meticulous canopy management alleviated the risk of any disease pressure. Exceptional weather from late February made for ideal harvest conditions from late March.



ANALYSIS: Vintage: 2022 | Alc: 13.5% | pH: 3.67 | T/A: 5.9g/L | RS: 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
Email: beverages@kono.co.nz
Freephone: 0800 864 894
Facsimile: +64 3 578 0253