



MANAAKI RANGE
He koha tuari. A gift of sharing.

MANAAKI RANGE

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

TOHU NELSON ROSÉ | 2023



TASTING NOTE

A delicate salmon pink in the glass with luminous hints of copper at the edges, this Nelson Rosé displays bright aromas of pink citrus and floral notes that lead to a vibrant palate of fresh fig, quince, and tropical guava. With just a touch of balancing sweetness this vibrant and fresh Rosé has a deliciously crisp, dry and persistent finish.

WINEMAKING

This Rosé wine is a 'Pinot' blend, made with both Nelson Pinot Gris and Pinot Noir grapes. The Pinot Gris was carefully machine harvested in the early morning when the grapes were still cool, before being transported to our Marlborough winery for processing. Once at the winery the grapes were gently pressed to extract only the purest juice with minimal phenolic uptake from the skins. The juice was then settled, racked and inoculated for fermentation. A smaller portion of juice from a separate batch of handpicked Pinot Noir was bled off the skins (a method known as saignee) and fermented separately in neutral French oak barrels, adding complexity and texture to the wine. Once fermentation was complete rigorous blending decisions were made with the final wine showing the perfect balance of fruit, acidity and fine phenolics.

VITICULTURE

The fruit for this Rosé is sourced from our stunning Whenua Matua vineyard located in the Upper Moutere region of Nelson. This vineyard is characterised by gentle, rolling hills of clay soil with interwoven layers of gravel. The predominately north facing hillsides and warm climate provide ideal growing conditions for both Pinot Noir and Pinot Gris.

The 2022/2023 growing season saw plenty of rainfall in the Nelson region, but meticulous canopy management by our vineyard team throughout the spring and summer combined with sunny, warm days over harvest allowed for perfect ripening in the vines allowing clean fruit with richly concentrated flavours to be harvested in late March 2023.



ANALYSIS: Vintage: 2023 | Alc: 13.5% | pH: 3.3 | T/A: 7.2g/L | RS: 3.8g/L

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