



# TOHU WHENUA AWA

SINGLE VINEYARD | CHARDONNAY | 2019 |

We are tangata whenua – people of the land. We are intrinsically connected to our whenua that we protect, nurture and love.

**ABOUT THIS WINE:** Select fruit from our Awa Block, Awatere Valley, fermented in 500L French oak puncheons to create integrated body and complexity. Flinty, fruity and generous.

**VINEYARD:** Awatere Valley, Marlborough, New Zealand. Awa (River) Block. Planted 2010. 1.10ha. Silt-loam terraced block renowned for its long, cool ripening period.

## TASTING NOTE

- aromas of juicy ripe stonefruit, pink grapefruit and soft smoky oak
- richly textured palate of fresh citrus, juicy summer fruits and hints of toasted nut and flint
- complex, irresistible wine with seamless balance, refinement and length

## VITICULTURE

- the 2018/2019 growing season began with unsettled weather that brought plenty of rain during flowering and resulted in slightly lower yields.
- warm still dry conditions in the late summer, enabled the grapes to ripen evenly across the block with fantastic flavour profile

## WINEMAKING

- hand-harvested grapes, gently whole-bunch pressed
- unsettled juice then moved to old French oak puncheons for fermentation
- fermentation with natural 'wild' yeasts, with a cultivated yeast added part way through fermentation to assist the wine to dryness
- post-fermentation, each barrel underwent twice weekly batonage (yeast stirring)
- malolactic fermentation occurred once the weather warmed in the spring
- individual barrel assessment, with only the best deemed exceptional enough to make the final blend
- bottled March 2020 - 1751 bottles produced

**ANALYSIS:** Vintage: 2019 | Alcohol: 13.5% | pH: 3.34 | T/A: 5.8g/L | R.S: 2.5g/L

Ngā hua a te whenua. Our gift from the land.

| [www.tohuwines.co.nz](http://www.tohuwines.co.nz)