



TOHU WHENUA AWA

SINGLE VINEYARD | PINOT BLANC | 2020 |

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

ABOUT THIS WINE: Ripe peach and baked apple with fresh citrus, spice and notes of roasted almond. Luscious, concentrated fruit-forward flavours on the palate lead to a delightfully smooth and persistent.

VINEYARD: Awatere Valley Marlborough, New Zealand. Araroa Block - 1 ha, planted 2010. Loam soils varying from shallow to deep silt and fine sand.

TASTING NOTE

- fruit-forward with a delightful smooth persistent finish
- ripe peach flavours combine with baked apple

VITICULTURE

- on one hectare block located in the upper Awatere Valley, the Pinot Blanc vines were planted in 2010, with the 2020 harvest only the third commercial release of this wine
- a great start to the season, with above average rainfall and warm temperatures led to early flowering
- ideal harvest conditions with warm days and cool clear nights, allowing grapes to be harvested in pristine conditions in March

WINEMAKING

- hand-harvested grapes were gently whole-bunched pressed straight to French oak barriques
- fermentation was carried out with 'wild' or indigenous yeasts naturally found on the grapes
- each barrel underwent weekly batonage, or lees stirring, promoting yeast autolysis and adding both body and complexity to the wine
- malolactic fermentation occurred once the weather warmed in the spring, with the wines carefully monitored during this time
- the wine was blended after eight months before being stabilised and filtered, ready for bottling mid-January 2021. Only 450 bottles produced

ANALYSIS: Vintage: 2020 | Alcohol: 13% | pH: 3.23 | T/A: 5g/L | R.S: 0g/L



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

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