

TOHUWHENUAAWA SINGLE VINEYARD | SAUVIGNON BLANC | 2022 |

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

ABOUT THIS WINE: With texture and complexity, fruit for this wine is grown using organic practices on our Arapoto block, high above the Awatere River. Richly textured, complex, uniquely Awatere.

VINEYARD: Upper Awatere Valley, Marlborough, New Zealand. Arapoto (Short Path) Block. Planted 2002. 5.06ha. Stafford moderately deep silt loam soil.

TASTING NOTE

- partially barrel fermented, richly textured and complex
- notes of citrus, tropical fruit, crushed herbs and flint
- mouth-watering minerality and intense fruit concentration
- fresh, juicy, and persistent finish

VITICULTURE

- sustainably grown grapes using organic practices
- excellent spring conditions over flowering and fruitset resulted in fruit levels well above average
- an unusually cool February led to clear and warm weather over late summer, resulting in ideal harvest conditions at the end of March

WINEMAKING

- harvested using a modern machine harvester in the early morning when the grapes were cool
- the majority of grapes are pressed into stainless steel tanks, with a small portion pressed directly to older French oak barrels for fermentation with wild yeast.
- after fermentation the wine is carefully blended, creating a wine with outstanding texture and length. 2300 cases produced.



ANALYSIS: Vintage: 2022 | Alcohol: 13% | pH: 3.13 | T/A: 8.4g/L | R.S: 3.9g/L

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

www.tohuwines.co.nz