



TOHU WHENUA MATUA

SINGLE VINEYARD | PINOT NOIR | 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: Spicy, dark fruits and with integrated French oak meets ripe plum, balanced smooth tannins and subtle earthy notes. A complex and focused Nelson Pinot Noir.

VINEYARD: Upper Moutere, Nelson, New Zealand. Tarakona (Dragonfly, or Dragon) Block. Planted 2005. 2.0ha. Ancient Moutere alluvium clay soils, featuring deeply weathered and dissected gravels.

TASTING NOTE

- A vibrant ruby red hue in the glass
- dark fruits, integrated French oak, bright floral notes on the nose
- a palate of ripe plum, subtle earthy notes and balanced smooth tannins

VITICULTURE

- unsettled weather over flowering resulting in lower yields overall
- later on the very warm and dry summer months provided ideal growing conditions
- a successful harvest period with grapes picked at optimal ripeness and outstanding flavour profile

WINEMAKING

- grapes were gently hand-harvested, days apart to ensure maximum ripeness and quality
- lightly crushed and destemmed fruit was held in open top vessels for around six days
- the must was slowly warmed and inoculated with specifically selected yeasts, with some left to ferment with 'wild' yeast naturally found on the grapes.
- warm temperatures fermentation of up to 35C° and an extended maturation period on skins allowed for a gentle extraction of colour and tannin
- the wine was developed in French oak barriques before secondary malolactic fermentation
- Bottled early March 2020 without fining 4456 bottles produced

ANALYSIS: Vintage: 2019 | Alcohol: 14% | pH: 3.45 | T/A: 5.8g/L



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

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