



REWA SPARKLING WINES

**Our journey is to care for our land
and people. Manaaki whenua,
manaaki tangata, haere whakamua.**

REWA SPARKLING WINES

Our méthode traditionnelle sparkling wines are perfect for celebrating and making special moments with loved ones.

TOHU REWA MÉTHODE TRADITIONNELLE ROSÉ | 2017

TASTING NOTE

A delicate salmon pink in the glass, this elegant méthode traditionnelle rosé displays fresh strawberry, hints of ripe stonefruit and underlying notes of brioche and toasted hazelnut. The fine persistent bead and creamy mousse lead to a rich and weighty palate balanced with focused acidity and biscuity complexity derived from yeast autolysis. Elegant integration of primary fruit flavours derived from Pinot Noir grapes take this generous and rounded wine to a smooth, lively and lingering finish.

WINEMAKING

Once at the winery select Point Noir grapes are gently pressed using our modern membrane press, resulting in low-yields of juice with only a subtle colour pick-up from the skins. The pressed juice is cold settled in tank for around 48 hours until brilliantly clear, before being racked into a small stainless steel tanks for fermentation. The fermentation is carried out at low temperatures with a neutral yeast, and once dry the wine is aged on lees while undergoing malolactic fermentation. The resulting base wine is then filtered and ready for tirage - or bottling, with the secondary yeast ferment in the bottle (which creates the bubbles) lasting around three weeks. Once all the bottles are finished fermentation they are stored away in temperature-controlled warehouse for an extended 50 months on yeast lees, before disgorging with a little reserve Pinot Noir used to create a delicate blush hue.

VITICULTURE

The Pinot Noir grapes for this wine are sourced from the high river terrace blocks that surround our winery located in Marlborough's Awatere Valley. The 2016/2017 growing season in Marlborough began with some erratic conditions over flowering, which acted to naturally moderate the fruit levels. A windy and warm summer promoted slow, steady ripening in the vines. Unseasonal early autumn rains that fell in early March caused some concern, however meticulous canopy management from our vineyard team mitigated the effects of the rain, with bright, clean fruit harvested on the 21st March 2017.



ANALYSIS: Vintage: 2017 | Alc: 12.5% | pH: 3.20 | T/A: 6.4g/L | RS: 6.1g/L

KONO BEVERAGES

PO Box 440, Nelson
New Zealand
Telephone: +64 3 520 9230

WINERY

395 Awatere Valley Road
Marlborough
Telephone: + 64 3 575 7396

Website: www.tohuwines.co.nz

Email: beverages@kono.co.nz

Freephone: 0800 864 894

Facsimile: +64 3 578 0253