



# TOHU WHENUA MATUA

SINGLE VINEYARD | CHARDONNAY | 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 juicy stonefruit and bright citrus peel characteristics meet in a richly textured Nelson Chardonnay. Hazelnut, flint and spicy French oak.

**VINEYARD:** Upper Moutere, Nelson, New Zealand. Matau (Fish Hook) block. Planted 2006. 1.33ha. Ancient Moutere alluvium clay soils, featuring deeply weathered and dissected gravels.

## TASTING NOTE

- layers of citrus peel and juicy stonefruit flavours
- subtle hints of hazelnut, flint and spicy oak
- full bodied and richly textured with a creamy mouthfeel
- a delightful long and lingering finish

## VITICULTURE

- perfect conditions over flowering resulted in even fruit levels across the block
- dry summer conditions with cool nights advanced ripeness in the fruit while retaining balanced levels of acidity
- a successful harvest period with grapes picked at optimal ripeness with an outstanding flavour profile

## WINEMAKING

- carefully hand-harvested, the grapes were gently whole-bunch pressed
- the majority of barrels were fermented with specially chosen yeasts; while a small proportion were left to undergo 'wild' fermentation
- weekly batonage - or lees stirring - promoted yeast autolysis which added both body and complexity
- malolactic fermentation naturally occurred once the weather warmed in the spring
- only the best barrels made the final blend, before filtering and bottling without fining
- bottled March 2021 – 4290 bottles produced

**ANALYSIS:** Vintage: 2020 | Alcohol: 14.5% | pH: 3.35 | T/A: 6g/L | R.S: 1.8g/L

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

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