



# TOHU WENUA AWA

SINGLE VINEYARD | CHARDONNAY | 2017 |

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

**ABOUT THIS WINE:** Select fruit from our Awa Block, Awatere Valley, fermented in 500L French oak puncheons to create integrated body and complexity. Flinty, fruity and generous.

**VINEYARD:** Awatere Valley, Marlborough, New Zealand. Awa (River) Block. Planted 2010. 1.10ha. Silt-loam terraced block renowned for its long, cool ripening period.

## TASTING NOTE

- aromas of juicy ripe stonefruit, pink grapefruit and soft smoky oak
- richly textured palate of citrus, summer fruits and subtle mealy characteristics
- seamless balance, refinement and length

## VITICULTURE

- the 2016/2017 growing season began with a frost-free spring and good early shoot growth
- warm still dry conditions in the late summer, unaffected by early autumn rains in other parts of the region
- warm and settled weather in the later part of the harvest period allowed extra ripening time

## WINEMAKING

- hand-harvested grapes, gently whole-bunch pressed
- unsettled juice then moved to old French oak barriques for fermentation
- fermentation with natural 'wild' yeasts, with a cultivated yeast added part way through fermentation to assist the wine to dryness
- post-fermentation, each barrel underwent twice weekly batonage (yeast stirring)
- malolactic fermentation occurred once the weather warmed in the spring
- individual barrel assessment, with only the best deemed exceptional enough to make the final blend
- bottled March 2018 - 4140 bottles produced

**ANALYSIS:** Vintage: 2017 | Alcohol: 13% | pH: 3.44 | T/A: 5.6g/L

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

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