



TOHU WHENUA MATUA

SINGLE VINEYARD | CHARDONNAY | 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: 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. Blocks: Matau (Fish Hook) & Waewae (Leg). Planted 2006-2014. 3.31ha. 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
- richly textured with a creamy mouthfeel
- a delightful long and lingering finish

VITICULTURE

- the growing season began with unsettled weather during flowering resulting in lower yields
- followed by a very warm and dry summer that provided ideal growing and ripening conditions
- a successful harvest period, with grapes being picked at optimal ripeness and flavour profile

WINEMAKING

- carefully hand-harvested, the grapes were gently whole-bunch pressed
- the resulting juice was fermented in both new and old French oak barriques
- 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 2020 – 1594 bottles produced

ANALYSIS: Vintage: 2019 | Alcohol: 13% | pH: 3.23 | T/A: 6g/l | R.S: 3.7g/l

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

| www.tohuwines.co.nz