



# TOHU WHENUA MATUA

SINGLE VINEYARD | PINOT NOIR | 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:** Dark fruits and smoky, spicy French oak meets ripe plum, balanced smooth tannins and subtle earthy notes. A complex yet elegant 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
- rich dark fruits and smoky, spicy French oak on the nose
- a palate of ripe plum, subtle earthy notes and balanced smooth tannins

## VITICULTURE

- the growing season began with cooler temperatures during flowering impacting fruit set and resulting in low to moderate yields
- a cooler summer brought higher than usual levels of precipitation to the region
- clean fruit at ideal ripeness levels was achieved through meticulous vineyard management allowing light and airflow into the canopy

## WINEMAKING

- grapes were gently hand-harvested, days apart to ensure maximum ripeness and quality
- lightly crushed and destemmed fruit was held in stainless steel for around six days
- the must was slowly warmed and inoculated with specifically selected yeasts
- an extended maturation period on skins allowed for a gentle and balanced extraction of colour and tannin
- the wine was developed in French oak barriques before secondary malolactic fermentation
- Bottled early March 2018 without fining. 7020 bottles produced

**ANALYSIS:** Vintage: 2017 | Alcohol: 12.5% | pH: 3.78 | T/A: 5.1g/L

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

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