

TOHU WHENUA MATUA

SINGLE VINEYARD | ALBARIÑO | 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: From the hilly Kuiti block at Whenua Matua, this exciting wine continues the legacy of gold at the International Wine Show two years in a row. Bright, aromatic and mouth-watering.

VINEYARD: Upper Moutere, Nelson, New Zealand. Kuiti (Narrow) Block. Planted 2011. 1.36ha. Ancient Moutere alluvium clay soils, featuring deeply weathered and dissected gravels.

TASTING NOTE

- Luscious aromas of orange blossom, lime zest and hints of beeswax.
- Lively, concentrated palate bursting with flavours of white-fleshed stone fruit, fresh citrus and melon.
- An underlying touch of saline minerality, leading to a long and juicy dry finish.

VITICULTURE

- The growing season in Nelson began with some unsettled weather over flowering, resulting in low yields.
- Summer months provided ideal growing conditions with very warm and dry weather.
- Grapes picked at optimal ripeness with outstanding flavour development.

WINEMAKING

- Handpicked grapes are transported from Nelson to our winery located in the Awatere Valley, Marlborough.
- The juice is fermented at cool temperatures with a strain of yeast sourced from Spain, the home of Albariño.
- With minimal intervention, the wine is held in tank for just a few months before being bottled.
- Bottled early for freshness in June 2019, the wine was then held before release to develop complexity. 4296 bottles produced.

ANALYSIS: Vintage: 2019 | Alcohol: 13% | pH: 3.07 | T/A: 7.1g/L | R.S: 3.4g/L