



REWA SPARKLING WINES

**Our journey is to care for our land
and people. Manaaki whenua,
manaaki tangata, haere whakamua.**

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Our méthode traditionnelle sparkling wines are perfect for celebrating and making special moments with loved ones.

TOHU REWA MÉTHODE TRADITIONNELLE BLANC DE BLANCS | 2015

TASTING NOTE

A shimmering, pale gold in the glass, this traditionally made wine displays lifted aromas of bright citrus fruit, crisp fresh apples and refined touches of brioche and toasted hazelnut. Extended lees aging in the bottle has resulted in a wine that displays a fine, persistent bead and rich, creamy mousse. Finely balanced with a touch of minerality, this wine leads to a perfectly elegant dry finish.

WINEMAKING

The Chardonnay grapes for this méthode traditionnelle are carefully handpicked before being lightly pressed at our modern winery. Pressings and free-run juices are initially kept separate before being racked clear to a temperature controlled stainless steel tank for the primary fermentation. After a long cool ferment the resulting wine is then warmed and undergoes full malolactic fermentation while aging in tank on yeast lees. The tirage (or bottling) of the base wine with yeast causes the wine to undergo a secondary yeast fermentation in the bottle - which creates the bubbles. Once the secondary ferment is complete the bottles are then put to rest for 27 months on their lees in a temperature controlled warehouse before disgorging in June 2018. At disgorgement the lees are riddled from the bottle before topping and corking, labelling and release.

VITICULTURE

The grapes for our Rewa Blanc de Blancs are grown on the Rothay vineyard in the Rapaura sub-region of Marlborough. Selected clone 6 Chardonnay grapes are grown on a Sylvos trellis system with its characteristic 'droppers' and a high cordon – producing good crops with large berries ideal for the production of méthode wines. The 2014/2015 growing season started with a cool, wet spring and early summer resulting in a lighter fruit set than expected across all our vineyards. Warm and humid conditions in late December caused rapid growth in the canopy, which was controlled with meticulous canopy management; allowing high exposure to sunlight as well as allowing air to move freely around the developing bunches. The dry summer that followed allowed the fruit to ripen throughout the blocks evenly, with temperatures cooling slightly during the final ripening period allowing sugar accumulation in the berries while still retaining balancing acidity.

ANALYSIS: Vintage: 2015 | Alc: 12% | pH: 3.20 | T/A: 6g/L | RS: 6.2g/L



KONO BEVERAGES
PO Box 440, Nelson
New Zealand
Telephone: +64 3 520 9230

WINERY
395 Awatere Valley Road
Marlborough
Telephone: + 64 3 575 7396

Website: www.tohuwines.co.nz
Email: beverages@kono.co.nz
Freephone: 0800 864 894
Facsimile: +64 3 578 0253