



MANAAKI RANGE
He koha tuari. A gift of sharing.

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Approachable wines, made for sharing any day of the week.

TOHU AWATERE VALLEY SAUVIGNON BLANC | 2021

TASTING NOTE

Sourced entirely from vineyards located in Marlborough's spectacular Awatere Valley, this vibrant wine displays aromas of grapefruit zest and tropical fruit with notes of fresh herbs and green pepper. The concentrated palate is layered with flavours of juicy ripe lemon, lime, and crunchy green apple. With zesty underlying minerality this wine leads to a pure, lively and focused dry finish that has both freshness and length.

WINEMAKING

Select blocks from around the Awatere Valley are harvested using modern machine harvesters that allow ultimate extraction of flavour and aroma compounds from the skins of the grapes. Once at the winery the grapes are pressed into stainless steel tanks for cold settling, before being gently racked and inoculated with yeasts chosen to naturally enhance the aromatic and flavour profiles of the wine. Fermentation is carried out at cool temperatures allowing the wine to retain its bright aromas; with each batch fermentation typically lasting around 21 days. After fermentation is complete the wines are left to settle on their yeast lees for a short period before being racked again into stainless steel tanks for maturation. Meticulous classification of each batch results in a final blend that truly captures the exceptional characteristics of the vineyards. Once blended the resulting wine is stabilised and filtered without the need for fining, ready for bottling in late July 2021.

VITICULTURE

Grapes from this wine are sourced from four different vineyards located throughout the Awatere Valley. The Awatere is cooler, drier and windier than other sub-regions of Marlborough, with an overall longer and cooler growing season. These climatic factors combined with vineyards located on young, fertile river terraces result in distinctive wines with a mineral drive and fruit forward flavours. The 2020/2021 growing season began with wet and changeable conditions over flowering, resulting in less berries on the bunches and lower yield overall. Perfect dry and warm conditions over the following summer led to ideal ripening conditions and an early harvest, with the first of the grapes harvested on the 17th March.



ANALYSIS: Vintage: 2021 | Alc: 13.5% | pH: 3.14 | T/A: 7.6g/L | RS: 4g/L

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