



TE WHARE RĀ  
VINEYARD & WINERY  
EST. 1979

## SV 5182 Toru – Certified Organic Awards and Scores

TORU (which means “three” in Māori) is an aromatic blend we first created in 2006 and has now become one of our flagship wines. Toru was the first of its kind in New Zealand - it is a delicious, co-fermented “field blend” of three varieties - Gewürztraminer, Riesling, and Pinot Gris. We are passionate about these classic Alsatian varieties, and we spent a great deal of time coming up with the right proportions in the blend.

We were aiming for a wine that displayed the essence of all three varieties, whilst creating a distinctive and interesting wine in its own right, and co-fermentation is key to that result. It has the aromatic spice and fleshiness of Gewürztraminer, the line and length of Riesling, and the great texture of Pinot Gris. It is a great reflection of how well suited this vineyard is for aromatic whites, and we feel like it is a wine of place that pays homage to Te Whare Rā’s history over the last 40+ years of winegrowing.

*Anna & Jason Flowerday*

### 2023 Vintage

#### **Shanteh Wale, Wine Companion 95 Points**

The hotly demanded Toru is made up of co-fermented gewürztraminer, riesling and pinot gris. It’s like a bouquet of spring flowers, wild thyme and apple blossom. Cut celery, lemon verbena and white nectarine. Juicy on the palate with a basket of fruit – pineapple, pears and mandarin. Expertly assembled together so that each varietal complements the other. It finishes with freshness of lime juice fireworks. Totally delicious and a joy of a wine.

#### **Stephen Wong MW The Real Review 93 Points**

Lifted perfumed aromatics of sweet herb, citrus blossom, apples, savoury complexity and underlying earthy minerality streaked through with a very primary estery sweetness. The palate is surprisingly weighty with progressively layered flavours of citrus and apple fruit, roses, savoury quinine phenolics and liquorice. Unquestionably concentrated but also refreshingly balanced, the acidity hits early on the palate before melting into the structure and fruit, finishing with just a sliver of off-dry honeyed richness. Happily poised part way between hedonistic and restrained, it is a chameleon of a wine which will be great with a wide variety of food.

#### **Air New Zealand Fine Wine Selection – Vintages 2014, 2015, 2016, 2017, 2018 & 2022**

Fantastic bouquet loaded with aromatic spices, citrus and tree fruit flavours showing of apples and d'anjou pear then lemon and whispers of baking spices. Silken textures with precise fruit flavours and long finish.

