



### ANALYSIS

Vintage	2016
Alcohol	13%
pH	3.80
T/A	4.9g/L
R.S	0g/L

### TASTING NOTE

#### Tohu Pinot Noir Single Vineyard 2016

A deep ruby hue in the glass, this single vineyard Awatere Valley Pinot Noir displays lifted aromatic layers of cherry, plum and bright red fruit notes with hints of wild thyme. The palate is richly textured with flavours of ripe red and dark fruit, spice and integrated French oak underpinned by nuances of dry herbs and savoury notes. Mid-weight on the palate, this wine is balanced with refined silky tannins that lead to a long and elegant finish.

### WINEMAKING

Grapes for this wine are handpicked at optimal ripeness before being transported back to the winery for processing. Once at the winery the fruit is gently destemmed and then lightly crushed using state of the art processing equipment. Batch fermented according to block and clone in small open top fermenters, the must undergoes a cold soak lasting around 7 days before being warmed and inoculated either with selected yeasts, or left to undergo a 'wild' ferment using indigenous yeasts found naturally on the grapes. Once fermentation is complete the wine undergoes a short period of post-fermentation maturation on skins before being pressed directly to a combination old and new French barriques.

Barrels are carefully monitored in a temperature controlled cellar over the winter period and once the malolactic fermentation is determined to be 100% complete the final blend is carefully put together before being filtered and bottled in mid-March.

### VITICULTURE

The grapes for this wine were sourced from our stunning Awatere Valley vineyard. Situated in the upper reaches of the Awatere Valley (around 200m above sea level), this vineyard has Mt Tapuae-o-Uenuku as a backdrop and the Awatere River flowing along the western boundary. With a cooler and drier climate than other parts of Marlborough the growing season is generally longer and ripening slower, allowing for optimum flavour development. The 2015/2016 growing season began with warm temperatures that moved into a very dry December – creating perfect conditions for flowering. Large rainfalls in January relieved the pressure on the vines, with warm temperatures in the late summer resulting in an excellent season for fruit development and ripening.

The first blocks of Pinot Noir were harvested on the 13th March, with the last picks coming in on the 20th March. Although crops were slightly heavier than seen in past years, fruit condition for the harvest was deemed to be exceptional.

The home of Tohu wines



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