



ANALYSIS	
Vintage	2017
Alcohol	12.5%
pH	3.20
T/A	8.1g/L
R.S	3.6g/L

**TASTING NOTE**  
**Tohu Single Vineyard Marlborough Sauvignon Blanc 2017**

This single vineyard wine is a unique expression of our high altitude site in the upper reaches of Marlborough's Awatere Valley. It displays aromas of fresh citrus, currant-leaf and herbal notes on the nose, while the vibrant palate displays green apple, pink grapefruit, sweet lime and capsicum flavours all perfectly balanced with just a touch of zesty minerality; leading to a pure and focused dry finish.

**WINEMAKING**

Machine harvested in batches according to block, the grapes are pressed into stainless steel tanks for cold settling, before being gently racked and inoculated with select 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 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 unique characteristics of our vineyard and the season.

Once blended the resulting wine is stabilised and filtered – without the need for fining, and bottled in late July to capture freshness in the bottle.

**VITICULTURE**

The 2016/2017 growing season began with a relatively frost free spring resulting in good early shoot growth. However, variable conditions over flowering meant slightly lower than average crop levels. The summer months were dominated by extremely strong and persistent winds, slowing down rapid shoot growth in the vines. Leaf plucking was carried out on all blocks over the growing season to facilitate bunch exposure and promote flavour development in the fruit. Warm still dry conditions were enjoyed in the late summer weeks until 11th March, when unseasonal early autumn rains fell over much of the country. Due to our Awatere vineyard being higher and cooler than many sites in Marlborough, the vineyard was able to remain unaffected during the rain events that fell during the harvest period. Overall the season provided slightly lower brix levels than we would generally see from this vineyard, however the winemaking team were delighted with the clean fruit and fresh, focused flavours seen in the winery.



The home of Tohu wines

**KONO**

LOVE FOR THE LAND | RESPECT FOR THE SEA

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