

# TWR

TE WHARE RA



MARLBOROUGH



## 2011 MARLBOROUGH TORU

TORU - which means “three” in Maori - is a co-fermented blend made from the three aromatic varieties - Gewürztraminer, Riesling and Pinot Gris. We love these classic Alsatian varieties and we spend a great deal of time each vintage coming up with the right proportions for Toru. We are aiming for a wine that displays the essence of all three whilst creating a distinctive and interesting wine in its own right. It has the aromatic spice and weight of Gewürztraminer, the structure and length of Riesling, and the great texture of Pinot Gris.

*Winemaking:* Winemaking: All fruit for this wine was hand-picked and hand-sorted. Some parcels were destemmed, then pressed, some others had skin-contact time and others were whole-bunch pressed. The wine was all co-fermented - partially in stainless steel and partially in large old French oak.

*Wine:* Intensely perfumed, this wine has an intriguing nose with notes of white florals, mango, orange rind and exotic spices. These lead into a multi-layered palate with flavours of mango, citrus, and lychee with a lingering spiciness. The palate has excellent fruit weight and complexity plus great texture and minerality which give it great length of flavour. 2011 in Marlborough is proving to be an exceptional vintage for aromatics. Toru is a great accompaniment to a wide range of Asian foods. This 2011 Toru is very approachable now and will also benefit from careful cellaring for 4-6 years.

### *Technical Data:*

<b>Fruit Source:</b>	TWR home block - various parcels
<b>Variety:</b>	Gewürztraminer, Riesling, Pinot Gris
<b>Harvest Date:</b>	Various - March & April 2011
<b>Residual Sugar:</b>	10g/L
<b>Production:</b>	974 cases
<b>Cellaring Potential:</b>	4-6 years

Alc 13.5% vol    pH 3.40    TA 5.50g/L



EST. 1979

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