

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



SV 5182



5182

TE WHARE RA 2018 TORU SINGLE VINEYARD 5182

TORU - (which means “three” in Māori) is an aromatic blend we first created over 12 years ago and 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. It has the aromatic spice and weight of Gewürztraminer, the structure and length of Riesling, and the great texture of Pinot Gris.

Winemaking: All fruit for this wine was hand-picked and then hand-sorted. All parcels were destemmed, lightly crushed and then pressed, some parcels had lengthier skin-contact time. The wine was all co-fermented. All parcels spent considerable time on lees after ferment for added texture & complexity. Co-fermentation is a key part of making Toru as it makes the three varieties much more integrated with each other. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: This 2018 Toru has an intriguing nose with notes of mango, fresh citrus, white florals and exotic spices. These lead into a multi-layered palate with flavours of mango, citrus, red apple and lychee with a lingering spiciness. The palate has excellent fruit concentration and weight with lovely creamy texture, plus a mineral edge which gives it great length of flavour.

Vintage: The growing season preceding the 2018 vintage was one out of the box, with the warmest December on record and a very warm and sunny January. This was followed up by the warmest February ever on record, needless to say this was a great start to the season for vintage 2018. It wasn't all smooth sailing though and there were some potential challenges as we closed in on harvest, with some cyclonic activity in the Pacific that brought some significant rains to the region.

But the great start to growing season over the summer meant that we had really good flavour development quite early. This crucial element, coupled with very careful canopy management meant that our vines produced ripe flavours and that we could pick pretty early. We had all our fruit off early and had some of the cleanest fruit we have ever seen with harvest all completed by the first week in April.

The resultant wines display great fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2018 release of our “world famous” Toru blend is delicious to drink now, and will also benefit from careful cellaring for 2 to 3 years.

TECHNICAL DATA

Fruit Source:	100% from TWR Home Block - various parcels	Harvest Date:	18th - 29th March 2018
Variety:	Gewürztraminer 75%, Riesling 16%, Pinot Gris 9%	Residual Sugar:	7.0g/L
		Production:	951 cases
		Cellaring:	3-5+ years

Alc 13.3% vol

pH 3.38

TA 5.0 g/L