

# TWR

TE WHARE RA



Marlborough  
VINEYARD & WINERY  
EST. 1979



SV 5182



5182

## TE WHARE RA 2019 TORU SINGLE VINEYARD 5182

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 weight 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 Ra’s history over the last 40 years of winegrowing.

**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. Co-fermentation is an integral 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 2019 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:** Over the spring of 2018 we experienced regular rainfall which was great, but a big downpour over flowering significantly reduced the crops in our earlier varieties, such so, that those were down about 30% on our usual tonnage. The summer that followed was one of the warmest on record, and was also very dry, with many areas of Marlborough facing water restrictions and some growers even having their water cut off. The very dry growing season from late December through to mid-March has led to small bunch sizes and small berries across the board. These summer conditions in combination with our low crops has led to 2019 being our earliest harvest ever with our first fruit into the winery on 1st March and harvest completed by the first week in April. The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity.

This 2019 release of our “world famous” Toru field blend is delicious to drink now, and will also benefit from careful cellaring for 3 to 4 years.

### TECHNICAL DATA

<b>Fruit Source:</b>	TWR Home Block - various parcels	<b>Harvest Date:</b>	10th - 22nd March 2019
<b>Variety:</b>	Gewürztraminer 64%, Riesling 24%, Pinot Gris 12%	<b>Residual Sugar:</b>	7.0g/L
		<b>Production:</b>	581 cases
		<b>Cellaring:</b>	3-5+ years

Alc 13.1% vol    pH 3.38    TA 5.2 g/L