

TWR

TE WHARE RĀ



Marlborough
VINEYARD & WINERY
EST. 1979



SV 5182



5182

TE WHARE RĀ 2022 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 fleshiness 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 Rā’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 component 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 2022 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 fleshiness with lovely creamy texture, plus a mineral edge which gives it great length of flavour and interest.

Vintage: Over the spring of 2021 we experienced great conditions over flowering which led to moderate crops and a nice, even set which always bodes well for very balanced, harmonious wines. We had no issues with frost and the summer that followed was generally dry and very even with no big heat spikes. We did experience some rain towards the end of February which gave the vines a nice boost to see them through till the beginning of harvest. We have described it as “the Goldilocks vintage” in that it was quite similar to the 2020 season = not too hot, not too cold, just right! The very even growing season meant that our harvest began on track with our long-term averages in mid - March and was completed by the first week in April.

The resultant wines are very impressive with great depth of flavour and fleshiness whilst still exhibiting lovely purity of fruit, bright aromatics, and ripe, juicy acidity. This 2022 release of our “world famous” Toru field blend is delicious to drink now, and will also benefit from careful cellaring for 3 to 5 years.

TECHNICAL DATA

Fruit Source:	Te Whare Rā Home Block - various parcels	Residual Sugar:	5.5g/L
Variety:	Gewürztraminer 52%, Riesling 25%, Pinot Gris 23%	Production:	1206 cases
Harvest Date:	Various from 15th March to 28th March	Cellaring:	3-5+ years

Alc 13.1% vol

pH 3.33

TA 6.0 g/L