

TWR

TE WHARE RĀ



Marlborough
VINEYARD & WINERY
EST. 1979



5182

TWRWINES.CO.NZ

TE WHARE RĀ 2023 TORU

SINGLE VINEYARD **5182**

TORU (which means “three” in Māori) is an aromatic blend we first created 17 years ago and has now become one of our flagship wines and a solid fan favourite. 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 2023 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 we experienced great conditions over flowering which led to a nice, even set which always bodes well for very balanced, harmonious wines. We had no issues with frost and the summer that followed gave us some regular rain events to retain good soil moisture, so no irrigation was required. The latter half of summer was very warm and dry which meant that the lead up to harvest was nice and gentle. Our harvest began on track with our long-term averages starting 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 2023 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

Variety: Gewürztraminer 53%,
Riesling 34%,
Pinot Gris 13%

Harvest Date: Various from 15th March to 28th March

Residual Sugar: 5.0g/L

Production: 1125 cases

Cellaring: 3-5+ years

Alc 13.0% vol

pH 3.40

TA 5.8g/L