

2024
SAUVIGNON BLANC
MARLBOROUGH

toi toi
NEW ZEALAND WINE



From snow capped mountains to endless coastline, our native Toi Toi expresses itself distinctively across New Zealand. This adaptability is the inspiration for our wines - crafted from New Zealand's best grape growing regions. **Proudly family owned and sustainably produced - protecting our lands for future generations.**

Tasting Notes

This pale green Sauvignon Blanc features aromas of soft tropical fruit notes of passionfruit and melon. There is an underlying suggestion of crushed vanilla biscuit and crisp apple. The palate finish is lovely rich and balanced from a warm and dry year in Marlborough. Softly textured with a long finish. Ideal food match is a Greek salad drizzled with a high quality extra virgin olive oil.

Viticulture and Winemaking

Our mission is to capture the essence of our grapes, transferring their remarkable flavours from vine to vessel with minimal intervention. We commence harvesting during the cool evening hours, a practice that ensures the integrity and vibrant flavours of the fruit. Each vineyard is progressively harvested at peak ripeness, often requiring 3-4 visits. This approach results in the diverse palate of flavours and nuances, essential in crafting the distinct Toi Toi Sauvignon Blanc profile.

In the winery, we let the wine sit with its skins for 2-3 hours, and then gently press it. This method gives the wine a nice structure and without fining, allows us to keep more of the grape's original flavours. The fermentation carried out in stainless steel tanks, employs an array of yeasts: some to amplify aromas, others to impart savory undertones and shape its body and character. This wine was 100% tank fermented keeping vineyard parcels separate until blending. The fruit quality was extremely high so all of our vineyards — Calrossie, Brookdale, Burleigh Estate, Wiffen and Wrekin Road — are represented in this blend.

The final result is a wonderful regional expression with stunning aromatics, texture and fine acidity. Pure Marlborough.

Wine Analysis

Alcohol 12.7%

pH 3.14

TA 7.89 g/L

Residual Sugar 3.03 g/L



93
PTS

Wine Orbit
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