

2023
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.**

Wine Notes

Vibrantly aromatic with hints of rock melon, crisp apple, sun-ripened apricot, and a touch of fig and lime zest. Wet stone, nettle, and herbal notes of basil and fennel elevate the palate. Intensely fruited yet balanced with a delicate texture and bright acidity. A pure and full expression of Marlborough - *Tim Adams, Winemaker*

Viticulture and Winemaking

We craft Toi Toi Sauvignon Blanc from four Marlborough vineyards, each of which bring their own expression to the wine;

BROOKDALE VINEYARD in the Southern Valley's delivers tropical, ripe citrus and herbaceous notes.

CALROSSIE VINEYARD with its low cropping hill site located in a secluded valley between the Wairau and Awatere Valley gives powerful fruit showing capsicum, wet stone and nettle flavours.

CLIFFORD, RAPUARA ROAD VINEYARD in the Wairau Valley brings a fine tangy acidity and a medley of fruit notes including passionfruit.

WREKIN ROAD in the Upper Brancott Valley brings vibrant passion fruit, stone fruit, and gooseberries. Zingy and fresh.

Our mission is to capture the essence of these grapes, transferring their remarkable flavors 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 palette of flavors 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 flavors. 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.

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



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Marlborough Sauvignon Blanc 2023



BROOKDALE VINEYARD, SOUTHERN VALLEYS

Wine Analysis

Alcohol 13%

pH 3.29

TA 7.04 g/L

Residual Sugar 4.2 g/L



2023 Harvest Report

Marlborough began its growing season with echoes of 2022, making many anxious. However, while December's inconsistent flowering led to average Sauvignon Blanc yields, it was a blessing in disguise. Fewer tightly packed grape clusters meant they were less prone to diseases, especially compared to the more problematic 2022 season. The sparse arrangement also reduced chances of berry damage during rains.

Cool nights played a crucial role, keeping harmful fungi in check and preserving the grapes' acidity. Those who remained patient experienced fantastic weather in March and April, resulting in grapes with excellent sugar content, vibrant flavors, and balanced acidity across all varieties.

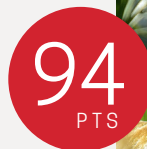


CALROSSIE VINEYARD, AWATERE VALLEY

Awards and Accolades

It's wonderfully aromatic and enticing on the nose with green rockmelon, fig, apricot and lime peel aromas, leading to a splendidly flavoursome palate offering excellent fruit purity and intensity. Mouth-watering and deliciously long on the finish. At its best: now to 2026.

★★★★★ *Sam Kim, Wine Orbit – July 2023*



Crispy fresh as we would expect young, yet clean and revealing full Sauvignon flavours, balanced with acidity which keeps it awake and will live on into 2026. A tidy Marlborough statement on this variety. Best while fresh; according to taste; no hurry.

★★★★★ *Peter Saunders Review – July 2023*



NATIVE TOI TOI