

2021  
SAUVIGNON BLANC  
MARLBOROUGH



The Toi Toi is a majestic native grass iconic to New Zealand's diverse landscape. From the snow capped mountains to our endless coastline, the Toi Toi expresses itself distinctively in each location. 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**

Wonderful aromatic tropical, melon and citrus notes with an elegant and refreshing palate - *Tim Adams, Winemaker*

**Viticulture and Winemaking**

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

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

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**UTAWAI VINEYARD** nearer to the coast brings more herbaceous notes and a minerality.

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**LODDON LANE VINEYARD** in the Upper Wairau Valley has heightened tropical, melon profiles and excellent texture.

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Our goal is to bring these incredible flavours from the grape to the bottle with as little input as possible.

This starts by harvesting in the cool of evening to help retain fruit purity and flavours. Each vineyard is picked progressively as it reaches optimum ripeness. On average, each vineyard is picked 3-4 times. This provides multiple flavour profiles and blending components with which to create the Toi Toi style of Sauvignon Blanc.

In the winery the wine is given 2-3 hrs of skin contact and then gently pressed. This helps add structure to the wine and no fining means we retain more of the grape's natural flavours. The wine is fermented in stainless steel tanks with an array of yeasts; some to enhance aromatics and some to provide savoury notes, weight and structure.

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



@toitowines



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# Marlborough Sauvignon Blanc 2021



BROOKDALE VINEYARD, SOUTHERN VALLEYS

## Wine Analysis

Alcohol 13%

pH 3.16

TA 6.96 g/L

Residual Sugar 4.27 g/L



## 2021 Harvest Report

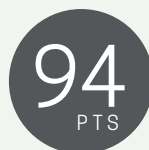
A cool start to the growing season coincided with an early budburst and some very cool conditions throughout September. This impacted on bud burst and reduced the number of bunches on the vine. Cool weather and lower than average rainfall in December also contributed to smaller berry sizes.

February and March experienced warm conditions and lower than average rainfall. This progressed the ripening of the lower yielding fruit at a faster rate than previous years. Starting on March 16th the Marlborough harvest was completed in 14 days by March 30th – the earliest completion in recent memory. Conditions were ideal for harvest with grapes being picked at optimum physiological ripeness.

Marlborough's 2021 vintage will be remembered as one of low yields and exceptional wines. It was an incredible year for Sauvignon Blanc, with aromatic and multi-layered flavour profiles, great balance and texture.

## Awards and Accolades

*Peter Saunders Review MAY 2021*



*Wine Orbit  
May 2021*



TOI TOI