

2024  
RESERVE 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 wine features pungent aromas of fresh snow pea, lime leaf and jalapeño. Underlying tropical nuances of crunchy nectarine and a 'sea spray' marine suggestion. The palate is as fresh and driven as the nose. Mid weight with refreshing acidity and wonderful concentration. Extra richness and complexity is coming from the barrel aged portion. Match with salade Chevre or spicy Thai dishes liberally laced with lemongrass, ginger and lime.

### Viticulture and Winemaking

We crafted Toi Toi Reserve Sauvignon Blanc from three Marlborough vineyards, each of which bring their own expression to the wine; Calrossie, Wrekin Road, and Burleigh Estate.

Our goal is to bring these incredible flavours from grape to bottle with little interference. This starts by harvesting in the cool evening to retain fruit purity and flavours. In the winery, the wine is given 2-3 hrs of skin contact and is then gently pressed. This helps add structure while no fining means we retain more of the 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 blending process takes 3-5 sessions of refining the wine to create the ultimate expression of Sauvignon Blanc our vineyards can produce.

This Reserve Sauvignon Blanc was mainly tank fermented but approximately 8% barrel fermented and aged. All vineyard parcels were kept separate in the winery. After extensive blending trials, we put together this Reserve blend as our top expression of the 2024 vintage.

### Wine Analysis

Alcohol 12.6%

pH 3.21

TA 7.67 g/L

Residual Sugar 2.32 g/L



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