SMALLER PLANTINGS



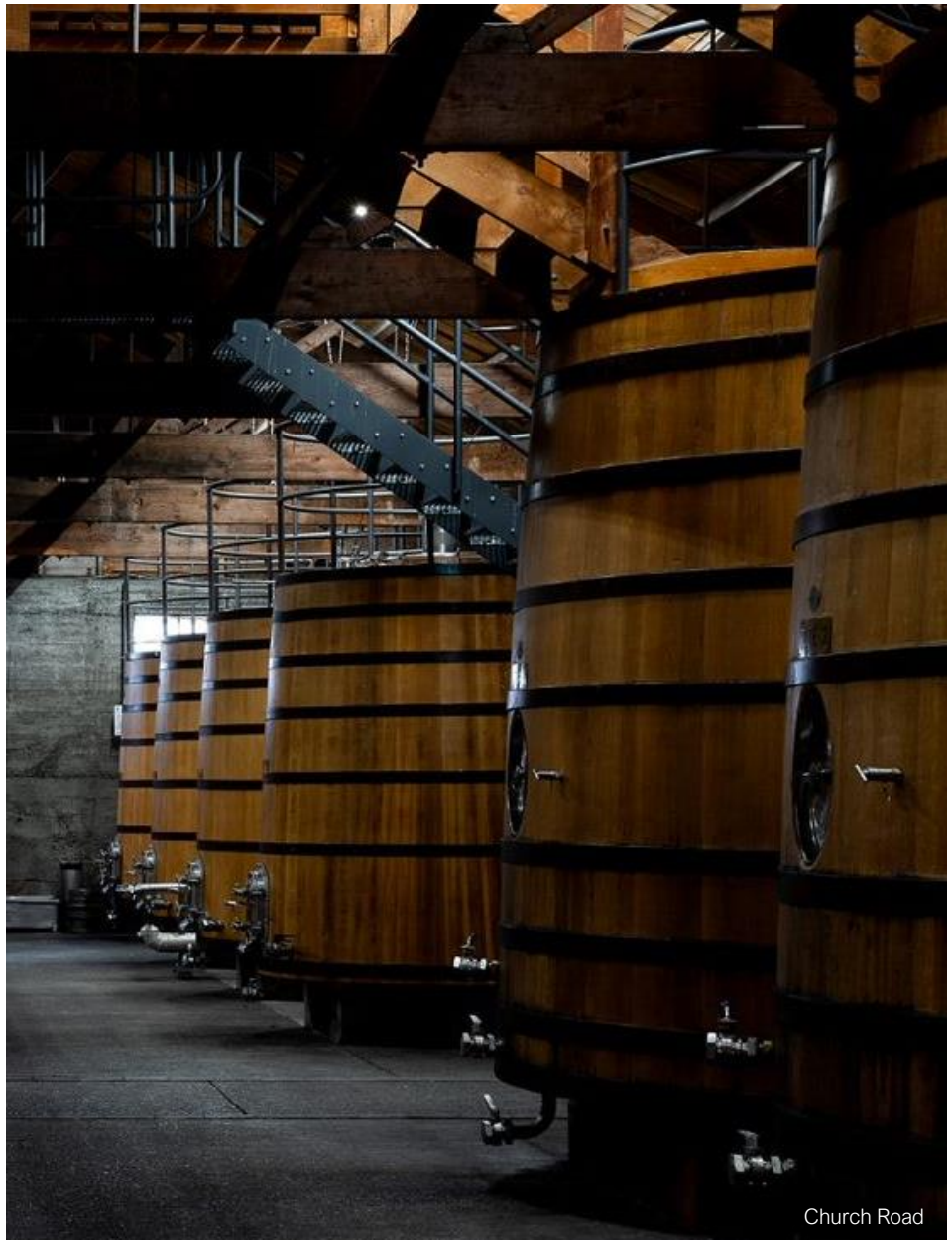
NEW ZEALAND WINE
PURE DISCOVERY

Tohu Wines

DIVERSE & DISTINCT

The modern New Zealand wine industry is barely 50 years old. Yet in that time world class producers are crafting wines that excite wine drinkers all over the globe.

With such a youthful industry, there are still many opportunities to experiment and trial alternative wine styles and grape varieties. New Zealand producers are justifiably proud of their success with Sauvignon Blanc and Pinot Noir. However this hasn't prevented plantings of Albariño, Arneis, Chenin Blanc, Fiano, Grüner Veltliner, Viognier, Gamay, Malbec, Montepulciano, Tempranillo. Additionally, as part of this diversity of styles, and in response to changing lifestyle needs, lower alcohol wines are also under development, naturally moderating alcohol while retaining the varietal and quality characteristics that New Zealand wine is famous for.


Church Road

SPARKLING

SOPHISTICATED, FRESH, ELEGANT

New Zealand's cool climate is perfect for creating impressive, high quality sparkling wine. Most premium examples are made by the traditional method using the classic varieties of Pinot Noir and Chardonnay.

Marlborough produces a significant portion of New Zealand Sparkling, though Central Otago is gaining a reputation for very fine examples too.

New Zealand sparkling wine is an excellent companion to food as well as a celebratory wine. It is a particularly brilliant partner for seafood, and not just the classic match with oysters... Smoked salmon, caviar and fresh sashimi will also shine.



RIESLING

RACY, AROMATIC, DIVERSE

Over 90% of Riesling is grown in the South Island, where the climate of bright sunny days, cool nights and long, dry autumns is ideally suited to producing a wide range of styles.

Careful handling, low fermentation temperatures and no malolactic ensures the variety's pure-fruited expression is preserved. Sweetness levels vary, but a degree of residual sugar is often kept to balance Riesling's high natural acidity.

Expect lemon and lime from Marlborough, and green apples, minerality and citrus from the cooler North Canterbury and Central Otago regions.

New Zealand Riesling complements the subtle flavours of fresh seafood. The drier styles go well with salads and light seafood or chicken dishes, and sweeter styles with spicy Thai and other Asian foods.



GEWURZTRAMINER

FRAGRANT, LUSH, DEFINED

As a naturally lower acid variety, Gewürztraminer appreciates New Zealand's overall cooler climate and free-draining soils, whilst the plentiful sunshine and significant diurnal shifts emphasize the aromatic purity and fruit richness of the variety.

New Zealand Gewürztraminer is produced in tiny volumes throughout the country by dedicated producers. Extremely fragrant, with heady aromas of rose petal, lychee and ginger, on the palate the wines can vary in style from dry to much sweeter late harvest or possibly even botrytis affected examples.

However most are made in a dry to off-dry style, and are wonderfully food friendly, suiting a wide range of cuisines. Most New Zealand Gewürztraminers are best enjoyed within two years of vintage but top examples are capable of aging five years or more, developing further layers of complexity.



SYRAH

COMPLEX, SPICY, SUPPLE

Distinguished by its bright, spicy flavours and elegant texture, the intense varietal distinctiveness of New Zealand Syrah, has been likened to the elegant Northern Rhône style, crammed full of plum and black pepper flavours, and sometimes even a hint of violet.

HAWKE'S BAY has a temperate maritime climate that gives dark, weighty, intensely varietal wines, crammed with plum and black pepper flavours.
AUCKLAND has a maritime climate and most Syrah plantings are in coastal Waiheke Island. Clay-rich soils produce wines with substantial body and rich, brambly, peppery flavours.

New Zealand produces fine venison and beef, both of which are excellent partners to Syrah.



MERLOT & CABERNET SAUVIGNON BLENDS

STRUCTURED, POWERFUL, APPROACHABLE

Approximately 90% of plantings are found in Hawke's Bay and Auckland. The best examples have the structure to cellar for an extended period.

HAWKE'S BAY typically produces 85% of New Zealand's Merlot and Cabernet Sauvignon blends. Merlot based reds are rich and plummy in their youth, acquiring complex characters with age, whilst Cabernet Sauvignon predominant reds are well structured and display classic blackcurrant and spice flavours, often with a touch of mint.
AUCKLAND produces premium blends of Merlot and Cabernet Sauvignon that often include small proportions of Cabernet Franc and Malbec and, less frequently, Petit Verdot.

Superb food wines, these blends are notable for their purity of fruit expression. Approachable when young, they become complex, leathery and gamey with age.


Cable Bay Vineyards