



TOHU

Mugwi Reserve Sauvignon Blanc

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VARIETALS	100% Sauvignon Blanc
VINTAGE	2015
REGION	Marlborough, South Island, New Zealand
TECHNICAL DATA	Alcohol 14% Total acidity 5.9 g/l Residual sugar 0 g/l pH 3.23
APPEARANCE	A luminous pale golden-green in the glass.
NOSE	A powerful and complex nose of ripe tropical fruits, underpinned with aromas of ripe white peach, delicate exotic spices, and biscuit notes.
PALATE	On the palate citrus, tropical fruits are finely balanced with underlying minerality and pure fruit elegance. Extended time lees and malo-lactic fermentation give this reserve wine complexity, body and richness of texture that leads to an expansive, super smooth and lingering finish.
AGEING	After the fermentation in old oak was completed, the barrels were stored cold over the winter months with twice weekly lees stirring carried out.
PAIRING	Goast cheese, asparagus, roast lamb leg and quiche are the perfect pairings.
READINESS FOR DRINKING	Drink now.
ORDER CODE	NZ35



VINUM LECTOR