

Toi Toi

NEW ZEALAND WINE

Inspired by Nature



SPARKLING PROSECCO

VINTAGE INFORMATION

Lot Number	PR01
Vintage	NV
Alc/Vol	11.5%
pH	3.2
TA	6.3g/L
Residual Sugar	19g/L

REGIONAL COMPOSITION

Blend - Riesling, Muller Thurgau and Pinot Gris

TASTING NOTES

Toi Toi Prosecco has been produced from New Zealand grapes principally from Marlborough, to reflect the origins and style of this delightful wine. Made from a combination of Riesling, Muller Thurgau and Pinot Gris, the resultant white wine is lighter in style and alcohol. This innovative sparkling white wine exhibits delicate flavours of citrus, white peach and pear, with a touch of apricot on the nose. A wine with lots of mouth appeal, the palate exudes freshness and 'zing'. It has crisp acidity, and an excellent bubbly mousse that rounds off this elegant wine. Enjoy it chilled as an aperitif with good friends.

FOOD MATCHING

This wine is an excellent accompaniment with canapés, especially blinis topped with smoked salmon and crème fraiche. It goes particularly well with crisp summer salads, Italian style crumbed calamari and light style pasta dishes.

VITICULTURE AND WINEMAKING

The 2010 vintage in New Zealand will go down as one of the very best in recent history. Flowering and fruit set took place in relatively cool conditions, restricting yields to a little below average in most varieties and this, coupled with a slightly cooler than normal summer, resulted in fruit of exceptional quality and depth of flavour. Perfect conditions during harvest allowed us to pick fruit in excellent condition, certainly some of the cleanest fruit seen in New Zealand for many a year.

We have selected three classic white grape varieties to create this elegant 'Prosecco' style, lightly sparkling wine. This style of wine requires freshness and crisp acidity that New Zealand grapes have in abundance. Fermentation took place in stainless steel, using selected 'aromatic' yeast at cool temperatures. The wine was aged on light lees to add mid-palate interest for 4 months. After careful blending and fine-tuning in the winery, the wine was lightly carbonated and bottled soon after.

www.toitowines.co.nz

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