

2001 Tohu Gisborne Reserve Chardonnay [New Zealand]

Description

This Reserve Chardonnay is produced from handpicked grapes from our Gisborne vineyard. Traditional barrel fermentation and extended oak maturation has produced a rich, complex wine displaying exceptional balance and finesse.

A complex Chardonnay, displaying excellent harmony and finesse. The toasty, subtle character of French oak highlights the fruit flavour.

Winemaking

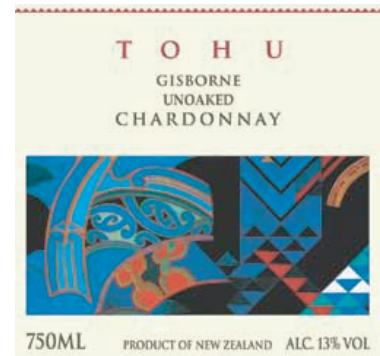
Grapes all handpicked and whole bunch pressed. The juice is then transferred to barrel for 100% barrel fermentation, followed by lees stirring for 9 months. Matured in barrel for 12 months.

Tohu Wine History

The only indigenously-produced New Zealand wine being exported to the United States, Tohu is owned by three Maori Tribal Groups. Maori are a modern people who uphold traditional values. They maintain their respect for the land and for the wise stewardship of the ancestors who preserved it and have a highly developed sense of communal and familial responsibility.

Tohu has vineyards in Gisborne on the warmer North Island of New Zealand and in Marlborough on the cooler South Island. Wines currently available in the U.S. market include the Gisborne Chardonnay (rated 91 by the Wine Enthusiast), sauvignon blanc and pinot noir.

def: Tohu - toe' huu - "Our gift from the land where time begins."



Toma Piemontese

The origins of Toma Piemontese date back to Roman times, but it was only in the eleventh century that a product readily identifiable with today's cheese is mentioned by writers. Toma Piemontese is a cylindrical, semi-cooked cheese made entirely from cow's milk. There are two varieties of Toma Piemontese: one made from whole cow's milk, the other from skimmed milk. The cheese comes in two types: soft and semi-hard. Toma has a smooth and supple rind that ranges in colour from pale yellow to brownish-red. The paste is white with a tinge of yellow.

The soft type of Toma Piemontese is sweet to the taste, and the flavour becomes deeper and more savoury as the ripening period is prolonged. The cheese is made in the provinces of Novara, Vercelli, Biella, Turin and Cuneo as well as in several towns located in the provinces of Asti and Alessandria.

The etymology of the name derives from the traditional name of the cheese produced in the relevant area of production, consisting mainly of mountainous zones and foothills. Over the time, the local customs, varying from valley to valley in the region, resulted in two different types of cheese historically distributed on the consumer markets.

