

TOHU Sauvignon Blanc 2002 -- Marlborough, New Zealand, South Island

A hot dry season in Marlborough has produced a ripe herbaceous Sauvignon Blanc displaying all the typical characteristics of tropical fruit and capsicum, finishing with fresh acidity.

This wine is a style best appreciated when youthful, however may be cellared for up to two years.

Tohu Marlborough Sauvignon Blanc brings together the softer classic gooseberry dominated flavours of the Wairau Valley. Our single vineyard is harvested and fermented prior to blending and early bottling.

Tasting Notes

Quarterly Review of Wines, Spring 2002

"Hints of melon, pineapple and citrus in the nose along with balanced acidity that makes for a refreshing wine."

Chicago Tribune, April 30, 2003

"...Taste of green apple and pineapple; intense with a long finish; a good food wine."

Food & Wine July 2003

"..Here is a fine example of the overly herbaceous, grassy style, with a capsicum-dominated tropical fruits, pink grapefruits, and melon. It is squeaky clean and bright, if slightly light in the style, and would be a perfect wine to kick off an summertime meal."

Green Hill - Double Creme Cows Milk from SweetGrass Dairy

Ingredients: Cultured pasteurized cow's milk, salt, and enzymes.



Type: cow's milk cheese; soft-ripened with a white, bloomy rind; rich and smooth; aged 3-6 weeks.

Size and Shape: 8 oz or .5 lb/piece; about 2-3" high cylinder shape. The rind is edible and affinage takes about three weeks.

General Characteristics: Green Hill is named after our predominately Jersey cow dairy. The color of our cow's milk cheese is a bright yellow, caused by the higher butterfat composition in the milk due to rotational grazing.

Tasting Notes: This cheese has a buttery taste and soft, creamy texture with a thin to medium rind. Pleasant acidity and very sleek finish. This cheese really showcases our great milk from our pasture grazed cows.

Appropriate Wine: Full-bodied white wines would pair well with our Green Hill. A Viognier or Champagne would be delightful. If you like red wine, a good match would be a light bodied red such as a Chinon or St. Emilion.

Serving Suggestions: The Green Hill is complimented by ripe melons, strawberries, roasted nuts, sweet red peppers, tart apples, and crust baguettes. This cheese is also excellent just served alone with some plain crackers.

Care for the Cheese: The cheese should be wrapped with wax paper or plastic wrap and stored in the bottom shelf of the refrigerator. Let cheese sit at room temperature for at least an hour before serving. It will occasionally develop some blue mold on the surface which is natural and safe to eat. The recommended shelf life for the Green Hill is about seven to ten days. But the cheese will last for as long as two to three weeks after purchase. The taste will become more pronounced and concentrated with age.