

Tupari

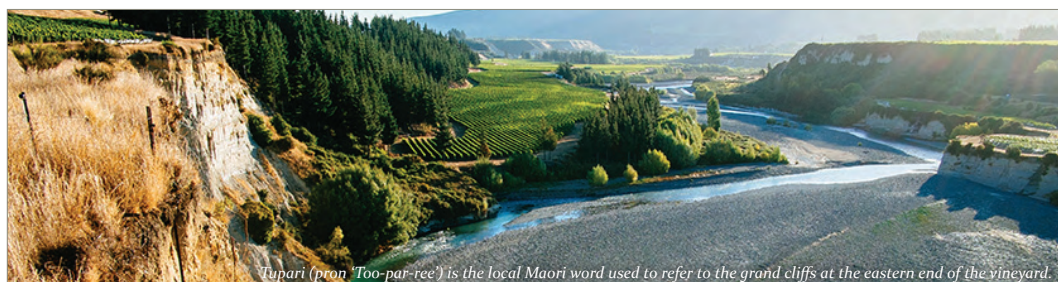


AWATERE VALLEY • MARLBOROUGH • NEW ZEALAND



*Family passion, Unique terroir
Artisan wines*

www.tupari.co.nz



Tupari (pron "Too-par-ree") is the local Maori word used to refer to the grand cliffs at the eastern end of the vineyard.

Tupari Story

Tupari takes its name from the dramatic cliffs forming the Upper Awatere Valley of Marlborough, New Zealand where the Turnbull family and pioneering winemaker Glenn Thomas have collaborated to create wines of distinction.

The Turnbull estate is situated on north-facing river flats overlooking the braided Awatere River. Here, meticulous vigneron David Turnbull and his son Heath work with the terroir of the valley's unique terraces, employing sustainable viticulture to harness the special characteristics of the land. Their carefully nurtured grapes allow renowned Awatere winemaker Glenn Thomas to create sophisticated, elegant wines displaying arresting flavour intensity and finely honed structure and balance. Their combined talents form an impressive partnership committed to producing a portfolio of exceptional wines.

Beginnings

In 1988 two families moved to the Awatere Valley, now one of the world's great wine regions. David and Heather Turnbull purchased farmland in the upper reaches of the valley, realising David's dream of returning to the land. Glenn was attracted to the district to become the Awatere's founding winemaker, producing the valley's first sauvignon blanc.

The families met when Glenn and partner Sharon leased the Turnbull's farm cottage. It only took a few bottles of wine for Glenn to convince the Turnbull's that their north-facing river terraces were ideally suited to viticulture and in 2002 Tupari vineyard was planted with sauvignon blanc, then pinot noir, pinot gris and riesling.

Now a new Tupari chapter has opened with the return of the younger Turnbull generation. Daughter Olivia is responsible for Tupari sales, while her husband Tahi Doonan manages the family's deer and cattle farm. Son Heath, an engineer specialising in sustainable design with specific experience in wineries, manages the family vineyards with his father. His wife Eliza is responsible for Tupari marketing and communications.

Tupari Thinking

David Turnbull and Glenn Thomas both believe wine is made in the vineyard and work to ensure Tupari wines are the ultimate expression of Upper Awatere Valley terroir.

David optimises nature's potential, deliberately shoot and bunch thinning to achieve low-cropping levels (average yield 6 – 8 T/ha). When harvest approaches Glenn is found in the vineyard tasting the grapes to ensure the flavours are fully mature prior to picking.

Tupari wines carry New Zealand Wine Growers sustainability accreditation and both vigneron and winemaker pursue holistic and sustainable viticulture and winemaking practices, which determine the unique personality of the Tupari portfolio.



Glenn Thomas and David Turnbull

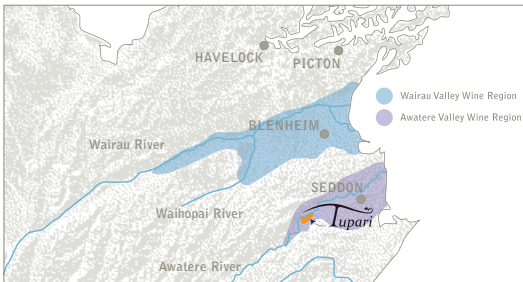
Winemaker Glenn Thomas

A oenology graduate of Roseworthy College, South Australia, Glenn worked in McLaren Vale and the Barossa before moving to the Awatere Valley, New Zealand as the first winemaker for Vavasour Wines. In 1989 he produced the valley's first sauvignon blanc.

More recently Glenn joined Kiwi Oeno, a high profile winemaking consultancy with clients throughout New Zealand, Northern Italy and Southern France. Glenn is a truly global winemaker but his primary focus remains the Awatere Valley and his pivotal role at Tupari.



Awatere Valley



Terroir

The Awatere (pron: 'Ow-wa-terry') is situated southeast of Marlborough's internationally renowned Wairau Valley, at the northern tip of the South Island. Meaning 'swift flowing river', the waters of the Awatere cascade towards Cook Strait along a steep valley, created by a massive tectonic uplift along the Awatere Fault. Over time, the river's descent has carved dramatic cliffs out of 'papa' bedrock and layers of free-draining lime-rich sediment – the essence of the Awatere's terroir.

The riverbed is littered with the rock debris from erosion of the mountains at the head of the valley, an unlikely landscape for grapes. But vines are hardy and have adapted well to the terrain, planted in river-run gravels lying above the clay papa base. The two most common stones are Greywacke (sand stone) and Grey Marlstone (a lime-rich mud stone) both of which can contain fossils from the time when the valley was submerged by sea.

The Upper Awatere's geology and groundwater is distinctively different to Marlborough's Wairau Valley, desirably reducing vine vigour and crop yields, while facilitating a controlled and desirable state of 'stress' that intensifies grape flavours, and ultimately wine quality.

The climate in the two valleys is fairly similar and characterised by low rainfall, high sunshine hours and a large diurnal temperature shift (warm days and cool nights). However, in the Awatere the growing season is longer – budburst occurring earlier and harvest extending later. This longer ripening period allows the fruit flavours to develop in pace with the sugars, ensuring flavour and sugar ripeness occur concurrently.

The unique terroir of the Upper Awatere Valley creates grapes characterised by a distinct minerality and flavour intensity, which frequently draws comparison to the Sancerre wines of France.

Tupari Vineyard



At an altitude of 150m-200m, the Tupari vineyard is planted on the site of an old apricot orchard in the upper reaches of the valley's grape-growing zone.

Its northerly aspect allows for maximum interception of the sun's hot rays, which also serve as a heat bank when absorbed by the stone carpet under the vines. These rocks radiate warmth long into the night, complemented by regular cooling sea breezes that flow up the valley in the late afternoon.

The Tupari vineyard is separated into distinct blocks each with its own character and flavour profile.

Tupari Sauvignon Blanc is crafted by combining the distinct minerality of grapes from Boulder Block with the white stonefruit characteristics of grape parcels from Campers Flat to create a single vineyard wine of balanced complexity.

Tupari Pinot Noir is grown on clay bound gravels producing wine with exceptional body and colour. Pinot Gris and Riesling grapes are grown atop the magnificent cliff face on a thin strip of land with the best views in the vineyard.

The Tupari Family



Tahi Doonan, Olivia Turnbull Doonan, David Turnbull, Heather Turnbull, Sharon Inwood, Glenn Thomas, Eliza Turnbull, Heath Turnbull



*Glenn Thomas - Iconic Awatere Winemaker
(Boulder Block)*



Frozen Awatere Sunrise Over 'Campers Flat' Block



Golden Fields of 'Tupari Ra' Block



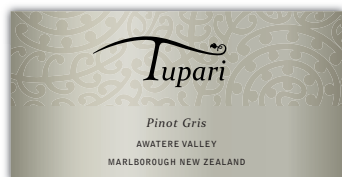
Ripening Sauvignon Blanc Grapes

Tasting Notes



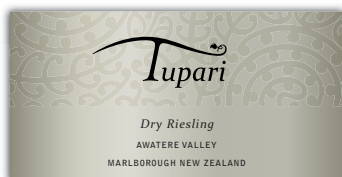
Tupari Sauvignon Blanc

This wine is a blend of two discrete areas within the Tupari vineyard. The distinct minerality from 'Boulder' Block and the white stonefruit characteristics from 'Campers Flat' are combined to create a wine of balanced complexity. This hallmark single vineyard style resonates with a rich and creamy palate, lingering citrus flavours and a long, elegant finish.



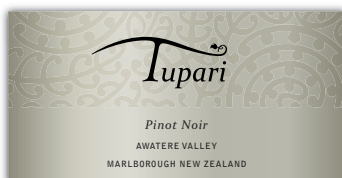
Tupari Pinot Gris

The Pinot Gris block sits atop the Tupari cliffs, protected by a small woodland. The trees create a microclimate by enhancing the effects of the warm days and cool nights. Long and slow ripening intensifies the flavour characteristics. The Pinot Gris is richly flavoured, mouthfilling, with ripe pear and spice notes, a luscious texture and a long, dry finish.



Tupari Dry Riesling

A pure expression of the variety, the Riesling grapes are picked just as the citrus flavours appear. Following harvest in the cool of the night, the gently pressed juice is carefully fermented and the process suspended with only a few grams of sugar remaining. The Dry Riesling is finely textured with rich flavours and underpinned by a crisp mineral finish.



Tupari Pinot Noir

The vines are grown on clay bound gravels which produce wine with exceptional body and colour. Dijon clone 777 was specifically selected for flavour characteristics and the block is meticulously managed for quality. The Tupari Pinot Noir is a captivating style with bright cherry and spiced plum notes, enveloped in a soft, silky and lingering tannin frame.



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