



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



ROSÉ 2025

TASTING NOTES

Delicate floral aromatics intermingle with an abundance of strawberry and raspberry notes on the nose. The palate is finely balanced, with mineral acidity providing length and a complexing briny character that supports the fresh stone fruit, strawberry and citrus flavours. Finishing with a hint of residual sweetness, this is a wine that epitomises summer in a glass. Pure, crisp and undeniably delicious!

VINTAGE OVERVIEW

A mild dry winter was followed by very favourable weather conditions during flowering and fruit set, which produced increased yields compared to recent vintages. The warm settled weather continued through late December resulting in exceptional canopy health, before an extended period of cooler weather through January helped bring development back in line with the long-term average.

The ripening period was characterised by a return to the long hot windy days which Marlborough is renowned for, which helped reduce disease pressure and promote intense flavour and aroma development. This dry weather continued throughout harvest, without any significant rainfall events until the end of March, when harvesting paused for a few days to allow the vineyards sufficient time to dry out. Targeted yield management ensured the vines maintained a healthy crop level, with exciting potential shown by our younger vineyards that are producing intensely concentrated wines as they become more established.

Picking once again started in early March for Pinot Noir and Chardonnay, before a pause to allow additional hangtime for the Sauvignon Blanc to reach physiological ripeness, with Syrah the final pick on the 11th of April. A vintage not without its challenges, but one that highlights the strength of our vineyards and the quality of wines they produce.

VINIFICATION

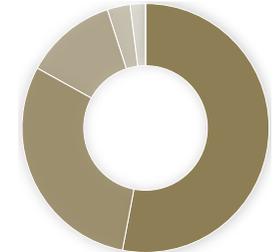
Pinot Noir grapes were harvested in the cool hours of the morning to retain freshness and vibrancy, followed by direct pressing without maceration to achieve the perfect flavour balance and pale blush colour. Fermented in stainless steel tanks, individual parcels were kept on light lees prior to blending to increase the balance and harmony of the palate, followed by finishing and bottling on the Wairau River estate

FLAVOUR PROFILE

Strawberries		Raspberries	
Pink grapefruit		Stone fruit	

VINEYARD COMPOSITION

Home Block	
Spring Creek	
Rapura	
Mahers	
Angler	



TECHNICAL DATA

Harvested from 03 March - 21 March 2025

Alc	12.5%
RS	4.8g/L
TA	7.2g/L
pH	3.2



Marlborough, New Zealand