

Q

WAITAKI VALLEY

ROSÉ 2025



TASTING NOTE:

Made in small quantities, hand harvested and hand pruned our wines reflect the unique terroir of Waitaki Valley. Q Rosé crafted from 100% Pinot Noir, shimmers with a delicate blush. Notes of watermelon, baked apple, and wild strawberry linger with graceful intensity. A touch of French oak brings quiet depth and texture. Dry and elegant, a Rosé made for moments shared.

VITICULTURE:

Location: Waitaki Valley, North Otago
Climate: Maritime influenced
Clones: UCD5, Abel
Soils: Limestone based soil spread through river gravels
Vine age: Planted 2005
Vine density: 5,000 / Hectare
Trellis system: VSP

WINEMAKING:

Winemaker: Antony Worch
Harvest date: 14th April 2025
Brix: 21.5
Residual sugar: 3 g/l
pH: 3.30
TA: 7.3 g/l
Peak fermentation temp: 17 Degree Celsius
Oak percentages: 10% French Oak
Time in barrel: 2 Months
Fining: None
Filtering: Sterile
Alcohol: 13.5% Alc
Total bottles produced: 300 Dozen
Bottling date: 18th September 2025

Vintage Review: The thumbprint of this vintage was stamped in the first eight weeks of the growing season, with a mild, settled spring markedly warmer than a typical Waitaki start. Consistent growth followed, uninterrupted by the usual cold snaps of wind or rain in the lead-up to Christmas. Flowering was swift and uniform, resulting in well-structured bunches and promising yields. The period through veraison remained calm, with warm days and cool nights promoting balance and flavour development. With such an abundance of fruit, we had the rare luxury of reducing the crop load, a deliberate step to preserve quality and drive texture. An early harvest unfolded under near-perfect conditions, with no threat from autumn frosts, rounding off a seamless season and another standout vintage for Waitaki.