

Anandale Farm Riesling

2025



TASTING NOTES

The precision and balance of off-dry Riesling is simply captivating, and we believe it's the perfect style for Marlborough's cool, dry climate. Like an exhilarating rollercoaster, this wine opens with a burst of sweetness, followed by vibrant acidity that carries length and harmony to the finish.

Brimming with flavours of old-fashioned lemonade, key lime, and honeysuckle, its beautiful focus and purity stem from its single-vineyard origins at Anandale Farm, nestled in the cool, coastal Blind River sub-region of Marlborough. An ideal aperitif to whet the palate or to enjoy while cooking, this wine is a versatile delight.

2025 VINTAGE

The 2025 Marlborough harvest surprised everyone: after a warm, wet spring that delivered early budburst and healthy canopies - and despite an isolated late-spring frost - the season turned into one of the driest on record. It was an exceptionally settled, near-perfect flowering for Sauvignon Blanc (one of the best on record) and strong but more variable set for Pinot Noir and Chardonnay.

An El Niño-driven warm, sunny summer with warm nights accelerated ripening while keeping disease pressure low, so early, targeted in-vineyard work to balance yields was essential to secure concentration and quality. All in all, if the work was put in it was an outstanding year.

Alcohol: 9.0%

Total acidity: 9.2 g/L

pH: 2.99

Residual sugar: 27g/L

Total SO₂: 80 mg/L

BLIND RIVER TERROIR

Blind River is a sub-region with complex silt loams, layered with geological intrigue. One of Marlborough's four major fault lines runs beneath the site, its ancient uplift shaping the vineyard's structure over millennia. This is the coolest and driest corner of Marlborough. But it's the relentless easterly and southerly winds that define the site, driving high evapotranspiration and concentrating the vines' energy.

These extremes yield fruit with remarkable natural acidity and purity, allowing us to craft wines of tension, vibrancy, and unmistakable cool-climate character.

ANANDALE FARM VINEYARD

Named after the historic sheep station it once belonged to, Anandale Farm was planted in 2005 by Fiona and Hamish Turner, who have nurtured it from bare land into a spectacular, thriving vineyard. Fiona and Hamish have lived on the land right through the establishment phase and are deeply involved in every detail of its care. Their approach is hands-on, thoughtful, and increasingly regenerative. They are several years into refining a cover crop regime tailored to each block, reducing inputs and embracing biological solutions wherever possible.

Their commitment to the land mirrors our own: a shared belief that great wine begins with great farming, and that the vineyard should always speak first.



WINEMAKING PHILOSOPHY

Our winemaking philosophy for this wine is simple: the vineyard's voice comes first, so this off-dry Riesling is all about capturing Marlborough's precise site expression and the purity of the fruit with minimal intervention.

Hand-harvested in the cool breath of the morning it was carefully carried to the winery where it was whole-bunch pressed to capture the cleanest free-run juice. The juice was directed to a single small tank, then settled naturally for 48 hours before cool stainless-steel fermentation to preserve primary aromatics and vivid acidity.

A cool, slow fermentation was gently arrested by chilling to retain just the right residual sugar for an elegant off-dry balance while keeping the fruit bright. The wine received minimal handling, was lightly cross-flow filtered and bottled on 25 June 2025.

Vegan.

Appellation Marlborough Wine Certified



Vineyard: Anandale Farm

Subregion: Coastal Blind River >

Marlborough

Soil Type: Complex maritime silts, loam and gravel

Average Vine Age: 20 years

Farming: SWNZ Certified

Altitude: 5 meters

Aspect: East/West rows

Clone: Giesenheim 198-19

Trellis: VSP trained, cane pruned

Harvested: 20th March 2025

Harvest: Hand-picked, whole bunch pressed

Fermentation: 100% tank fermented

Vessel: Stainless steel

Maturation: Light lees

Finishing: Gentle crossflow

Bottled: 25th June 2025