

# 'Meta' Late Harvest Riesling

# 2025



## TASTING NOTES

We chose the name 'Meta' for our botrytised, late harvested Riesling, as it embodies the remarkable change of condition the grapes undergo as they are transformed by noble rot over the final weeks of Autumn. From healthy fruit into shrivelled but concentrated, intensely sweet berries; once harvested these have the potential to yield the most hedonistic, nectareous wine one can imagine.

Aromas of quince, orange blossom honey and marmalade are poised against a luscious and pronounced sweetness on the palate which persists thanks to a backbone of enlivening acidity.

## 2025 VINTAGE

A warm, wet spring 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 all varieties.

The El Niño weather pattern brought a sun-filled late summer with balmy nights, pushing ripening along swiftly while keeping disease pressure minimal. That meant early, precise yield management in the vineyard was crucial to achieving depth and quality.

For those chasing noble rot, patience proved its worth. Once the pattern of dewy mornings and clear, dry late-autumn days settled in, the results were everything we had hoped for.

**Alcohol:** 8.58%

**pH:** 3.3

**Total acidity:** 9.4 g/L

**Residual sugar:** 178 g/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.

## MURITAI VINEYARD

Muritai Vineyard is a site of extraordinary character. Located less than 2km from the wild east coast, Muritai Vineyard lies in one of Marlborough's windiest, driest pockets.

The constant sea breezes protect the vines from disease, reducing the need for intervention, while cool winds sweeping from both ocean and mountains temper the climate allowing the grapes to bask in cooler autumn evenings.

The vineyard, established in 2004, rests on marine soils comprising sedimentary loams and silts. It is an ideal soil that retains moisture and nourishes the vines' root systems, providing resilience and depth.



## WINEMAKING PHILOSOPHY

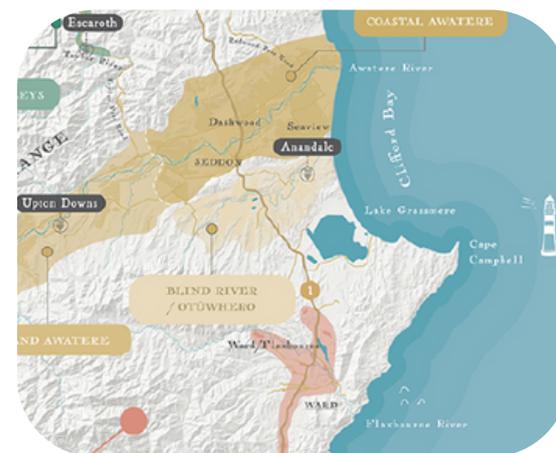
The grapes were selectively hand-harvested in the vineyard and the fruit was gently whole-bunch pressed with the juice returned to the skins for an overnight maceration to soak up further flavour, sugars and acidity.

Upon pressing again the juice was settled naturally and fermented with selected yeast strains in a small stainless steel tank. The ferment was arrested by chilling when the wine reached 8.5% alcohol, determined to be the ideal balance between sugar and acidity.

The wine spent 7 months on light lees, followed by gentle filtration before being bottled in December 2025.

Vegan.

Appellation Marlborough Wine Certified



**Vineyard:** Muritai Vineyard

**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

**Trellis:** VSP trained, cane pruned

**Harvested:** 29<sup>th</sup> April 2025

**Harvest:** Hand-picked, whole bunch pressed

**Fermentation:** 100% tank fermented

**Vessel:** Stainless steel

**Maturation:** 7 months on light lees

**Finishing:** Gentle crossflow

**Bottled:** 2nd December 2025

*Blank Canvas*  
NEW ZEALAND