

Axehouse Vineyard Grüner Veltliner

2024



TASTING NOTES

Fourteen years on from our inaugural Marlborough Grüner Veltliner, we've learned a thing or two about this fascinating variety. 2024 is our debut from the Axehouse Vineyard, home to a hectare of some of the oldest Grüner vines in the country. Jonathan and Robyn Falloon meticulously nurture these vines while their award-winning homestead lends the property its edgy name.

The Omaka Valley's warm days, cool nights and clay-loam soils deliver perfect ripening, allowing this Grüner to unfurl with full-bodied richness, vibrant yuzu citrus and white-pepper aromatics. It nods to its Austrian roots with savoury, textural intrigue, while fully embracing New Zealand's fruit-driven precision and opulence.

2024 VINTAGE

'The 2024 harvest was a dream'. Marlborough experienced a dry winter and isolated spring frost events which meant bunch numbers were slightly down on long-term average.

This coupled with a flowering period that featured some very cold nights and changeable daytime weather, leading to a below-average set of berries so yields were very low across all varieties. Harvest conditions were perfect, with dry warm days and cool nights leading to incredibly clean fruit that has resounding palate weight and intensity of flavour.

Alcohol: 13.5%

Total acidity: 5.81 g/L

pH: 3.27

Residual sugar: 4 g/L

Total SO₂: 91 mg/L

OMAKA VALLEY TERROIR

Axehouse Vineyard is located in the centre of the Omaka Valley, one of five tributaries of the wider Southern Valleys region. The Omaka is known for its warm, dry summers and cool nights.

The north-south orientation of the surrounding foothills shelters the Omaka, meaning 'place of the stream' in te reo Maori, from the cooling easterly sea breeze. This makes it one of the warmer pockets within the Southern Valleys. This warmth promotes full phenolic ripeness and concentration in the fruit, while the light clay loam soils over silt and alluvial gravels provide excellent water retention and structure.

AXEHOUSE VINEYARD

Jonathan and Robyn Falloon left behind careers in corporate finance and investment to pursue a life more connected to nature.

Their vineyard is named after their multi-award winning home, which sits on the property and, when viewed from above, resembles the shape of an axe. The home symbolizes their bold, creative approach to both life and viticulture while their viticultural philosophy is rooted in authenticity, sustainability, and a deep respect for the land they now call home.

Planted in 2011, the hectare of Grüner Veltliner vines are among the country's oldest.

WINEMAKING PHILOSOPHY

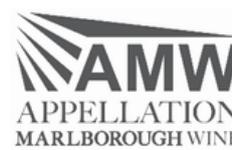
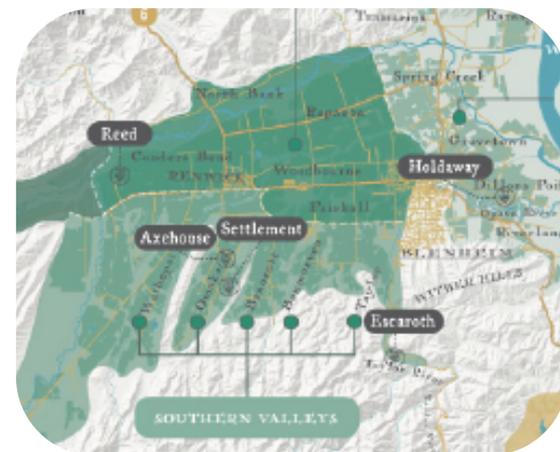
This Grüner Veltliner is a collaboration between site and thoughtful winemaking, designed to reveal the vineyard's mineral clarity and textural nuance while using measured oak to lift, not dominate.

Fruit is hand-harvested, then destemmed and crushed to allow a brief, controlled skin contact that builds textural complexity and white pepper aromatics. Fermentation is split by vessel so the wine gains the brightness of stainless steel and the structural, aromatic nuance of French oak puncheons (20% new).

After uniting the parcels the wine is aged on fine lees for 11 months in puncheons to develop savoury flavours, fine-grained texture and a layered mid-palate while retaining a richness of fruit and definition of place.

Vegan.

Appellation Marlborough Wine Certified.



Vineyard: Axehouse Vineyard

Subregion: Omaka > Southern Valleys >

Wairau > Marlborough

Soil Type: Light clay loams over silt/gravel

Average Vine Age: 14 years

Farming: SWNZ Certified

Altitude: 50 meters

Aspect: North/South rows

Clone: A1-2

Trellis: Spur-pruned VSP

Harvested: 26th March 2024

Harvest: Hand-picked, crushed, press cut

Fermentation: 60% French oak puncheon (20% new), 40% stainless steel.

Maturation: 11 months on lees in puncheon

Finishing: Gentle crossflow

Bottled: 5th March 2025

Blank Canvas
NEW ZEALAND