

OTIRA

GLACIAL STONES 2025
SINGLE VINEYARD SAUVIGNON BLANC

CLOS HENRI

SUMMARY

Named after the ancient glaciation period that formed this exceptional terroir, Otira is the purest expression of the stony soils found on the terraces of our estate. Formed 75,000 years ago, these free-draining soils result in wines with elegant minerality and excellent structure.

ORIGIN

Micro region Central Wairau
Sub Region Wairau Valley
Region Marlborough
Country New Zealand
Co-ordinates -41.524236, 173.758762

COMPOSITION

Variety Sauvignon Blanc
Estate Grown 100%
Vine Age 18 - 20 years
Yield 8 Tonnes/ hectare
Vine Density 4,000 plants/ha
Trellis Double Guyot

VITICULTURE

Following the French tradition, our vineyard is planted in high density. This encourages competition between vines and restrains vigour; ensuring grapes divert their energy into the grapes (rather than the canopy) – resulting in concentrated berries. Dry farming and organic practices also allow us to ensure natural vine balance is achieved by stressing the vines just to the right level. This forces the roots to go deeper in the soil, obtaining the purest expression of our terroir.

TERROIR

This parcel is sourced from our Otiran Glacial Stones parcel. This 75,000-year-old soil comprises Greywacke Stones that were deposited as the glacier retreated south towards the West Coast.

CLIMATE

Factor	Growing Season 2025	Growing Season Long Term Average	Calendar Year 2024	Calendar Year Long Term Average
Rainfall	724 mm	623 mm	506 mm	620 mm
Growing Degree Days	1610	1490	1522	1588
Mean Temperature	14.1 °C	13.6 °C	13.2 °C	13.7 °C

VINTAGE

Starting with a cool and dry flowering, it was evident from early on that we would be experiencing a larger than average harvest in 2025. As such, we prioritised shoot & bunch thinning to control yield and disease pressure. Despite a dry and hot December, the season cooled off after Christmas and we began to approach veraison, however lots of overcast days and cooler temperatures than normal through February and March slowed the ripening process. 2025 Sauvignon Blancs, as a result, are showing beautiful ripeness, density, and richness; tempered by a pure and focused minerality from a slower ripening.

TASTING

The 2025 Otira is a precise expression of minerality and tension. The nose reveals initial notes of lemon curd, oolong tea and vibrant raspberry leaf. Unfolding delicately, there is a wet stone minerality which is tempered by a touch of shortbread, whilst on the palate, vibrant pineapple and passionfruit lead a bright Meyer lemon zest finish. Tightly coiled, the Otira will benefit from time open to relax in glass. This is a wine that rewards patience.

VINIFICATION

Once received in the winery, gentle pressing straight to tank allows us to retain the aromatic freshness of the wine. The use of press fractions to separate free run from the hard pressings preserves the elegance and finesse of the wine. Fermentation occurs in 85% stainless steel; while the remaining 15% is wild fermented in neutral French oak barrels and Austrian demi-muids (600L). The wine is aged on fine yeast lees for up to 9 months with lees stirring, which enables us to obtain a round Sauvignon Blanc with body and richness.

The wines age in tank prior to bottling and are released in the Autumn following their harvest.

Residual Sugar: <2 g/L
Alcohol: 14%
Ageing Potential: 5 - 10 years

PAIRING

Serve with fresh line-caught fish such as snapper and cod, or pair with a goat's cheese and fig tart.

