

CABLE BAY Waiheke Blanc 2025

Waiheke Island, Auckland

At Cable Bay Vineyards, our philosophy centres on crafting premium, boutique wines that embody the unique character of the vineyard sites they originate from. Guided by a commitment to quality and sustainability with minimal intervention, our wines are a true reflection of the land and the care we put into every step of the process. We believe that great wine starts in the vineyard. Our passionate team, led by the owner, focuses on ensuring that each grapevine is nurtured to its fullest potential. From vineyard management to the final pour, every decision we make is informed by our respect for the environment and the unique terroir of our regions.

TASTING NOTE

The warm, dry conditions of the 2025 season delivered beautifully expressive fruit, resulting in a wine of generosity, texture, and balance. Aromas of elderflower, stone fruit, ginger spice and subtle floral notes lead into a medium-bodied palate with vibrant natural acidity. Gentle phenolic grip from skin contact and thoughtful élevage build layers of texture and interest, carrying through to a dry, savoury, and persistent finish. This Viognier–Marsanne blend is poised and expressive, offering both immediate appeal and depth.

VINEYARDS & VITICULTURE

Sourced from our estate vineyards on Waiheke Island, this blend reflects the island's warm maritime climate and long, even ripening season. Viognier and Marsanne thrive in these conditions, developing aromatic intensity while retaining freshness and natural balance. The fruit was hand harvested in small parcels at optimal flavour maturity.

Our vineyard management follows sustainable and regenerative principles and is accredited with Sustainable Winegrowing New Zealand.

WINEMAKING

The fruit was hand harvested and whole-bunch pressed, with Viognier and Marsanne fermented separately to preserve varietal character. A portion of the Viognier received gentle skin contact to enhance texture and aromatic complexity. Each component was matured individually in French oak and acacia barrels before blending once maturation was complete. The wine was then rested on lees to build weight and integration before bottling with minimal handling, resulting in a confident, layered expression of the 2025 Waiheke Island vintage.

VARIETY	77% Viognier, 23% Marsanne
VINTAGE	2025
REGION	Waiheke Island
VINEYARD	Home / Browns Vineyard
HARVEST DATE	15 February
ALCOHOL	13.0%
SWEETNESS	Dry
ACIDITY	5.7 g/L
VINIFICATION	Fermented in French oak and acacia barrels
CELLARING POTENTIAL	Drinking beautifully now, and best enjoyed over the next 7+ years