



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



PINOT GRIS 2026

TASTING NOTES

Complex aromas of baked pear and quince. Delicate and rich. A lovely textural palate with nuances of caramelised stone fruit, wild honey and a backbone of refreshing, natural acidity.

VINTAGE OVERVIEW

A cool wet winter was followed by a frost-free spring, resulting in ideal growing conditions for budburst and canopy development. The warm settled weather continued throughout flowering and fruit set, with outstanding vine balance and a return to average crop levels across all varieties. Summer ripening was again characterised by the long hot windy days which Marlborough is renowned for, reducing disease pressure and concentrating fruit flavours and aromas.

The near perfect conditions continued throughout harvest, with only one short rainfall event at the end of March halting operations for couple of days to allow the vineyards time to dry out. Our established blocks continue to showcase an unmatched depth of flavour and sense of place, whilst newly planted parcels are bringing vibrancy and a new spectrum of flavour to the blends.

Picking started early on the 3rd of March with Pinot Noir for Rosé, followed by the other varieties over the following 3 weeks. The great weather allowed a relaxed tempo for picking Sauvignon blanc and Pinot gris, with the last parcels harvested on the 31st of March, followed by the Botrytis Riesling on the 23rd of April closing out an incredible vintage. A real standout vintage, with a great team, seamless operations, and incredible quality.

VINIFICATION

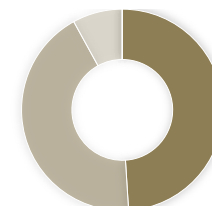
Harvested in the cool hours of the morning the grapes were destemmed and gently pressed, followed by fermentation in stainless steel tanks at cool temperatures to retain the delicate floral and fruit aromatics. Prior to blending, individual parcels were kept on light lees for an extended period to help build texture and complexity on the palate, followed by finishing and bottling on the Wairau River estate.

FLAVOUR PROFILE

Floral		Pear	
Citrus		Spices	

VINEYARD COMPOSITION

Home Block	
Hillocks	
Cravens	



TECHNICAL DATA

Harvested from 10 March - 19 March 2026

Alc	13%
RS	4.47g/L
TA	6.3g/L
pH	3.42



Marlborough,
New Zealand