

Oraterra

2025 BLANC DE NOIR

SEASON BRIEF FOR 2025

For the 2025 harvest we experienced many little weather “blessings” at all the right times; good weather for flowering and fruit-set and rain to keep vines happy and fresh, especially during ripening. We see vibrant and energetic wines with a higher fruit frequency.

WINEMAKING

The pinot noir component was hand picked and sorted on the same day, then pressed and settled overnight. The juice was racked the next day into a 1000L clay vessel for a spontaneous fermentation.

The pinot gris component was crushed by our feet and let to “soak” overnight before we pressed it off. This process gives a beautiful copper colour to the wine, and we get a gorgeous mouthfeel. The juice was combined with the Pinot noir component in the 1000L clay vessel for fermentation and maturation for the next 10 months. We bottled 1300 bottles.

INSPIRATION

Each year Sarah, our General Manager, is keen to hear how we translate each wine into art and music. So far, for the 2025 wines, two artists come to mind: for music it is Kraftwerk, ‘The Model’ where the synth and repetition are easily recognisable. For art, the precise and fine lines in the work by engraving master Albrecht Durer accurately reflect the framework of the 2025 wines.

TASTING NOTE

The wine has a very light pink and copper hue, testament to its origin: Pinot noir and pinot gris.

The focus of wine is not on the fruit, but really on the texture on the palate and the pleasure of drinking it. We picked the grapes late and ripe, so it is a serious wine, but very approachable.

We have bottled the wine with a light effervescence in mind, which helps drive the wine over the palate. It also gives a wonderful freshness and energy. It is compact and shy in the beginning, but once the effervescence fades, the wine becomes more visible and present on the middle of the palate. Underneath the bubbles is a silky-smooth wine that shows white flowers like Jasmine and Daphne.

Enjoy this wine now, at a temperature of ~12°C.

TECHNICAL INFORMATION

Vineyard source(s): Alexander Vineyard, 101 Hinekura Road, Martinborough, & La Belle Vie, 115 New York Street, Martinborough NZ

Harvest dates: 21-25 March 25 | Harvest Brix: 23-24 Brix

Alcohol by Volume: 14% | pH 3.64 | TA: 4.83g/l | RS: < 1 g/l

