



CELLARING

4-6 years

PRODUCTION

2500 cases (6 x 750ml)

WINE SPECIFICATIONS

Acidity 5.5g/l

(0.55g/100ml)

pH: 3.33

Sugar: 5.8 g/l

ALC: 13.0%

(Please note that in order to provide our customers with wines in their best possible condition we have elected to seal all our bottles with screw cap closures.)



BIRD WINES

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2025 STEVE BIRD MARLBOROUGH PINOT GRIS

The Whanau Reserve

TASTING NOTES

On the nose, the wine is aromatic and complex, opening with ripe nashi pear, white peach, and quince, layered with delicate notes of orange blossom, almond meal, and crushed white pepper. Subtle hints of wild honey and fresh ginger emerge as the wine evolves in the glass. The palate is finely textured and beautifully poised, showcasing both richness and restraint. Juicy stone fruit and poached pear flavours are underscored by a mineral seam and taut acidity that reflect the Awatere's cooler climate. A touch of phenolic grip provides structure and length, while a dry, gently spicy finish leaves a lingering impression of citrus peel and white florals.

VINIFICATION

A period of skin contact after crushing is mandatory to achieve the weight and texture we desire. As a consequence of this approach we often see significant colour develop in the wine. Long cool fermentation conditions in stainless steel tanks have allowed the elusive fruit characters of this wine to come through. A short period of storage on primary fermentation solids contributes complexity and structure.

THE VINTAGE

The 2025 vintage in Marlborough's Awatere Valley was defined by a cool, steady growing season that proved highly sympathetic to Pinot Gris, favouring flavour development over excess weight. A mild spring ensured even budburst, while the valley's characteristic winds moderated canopy growth and kept disease pressure low through summer. Extended hang time under clear days and cool nights allowed sugars to accumulate gradually, preserving naturally bright acidity and enhancing aromatic definition. Harvest conditions were calm and well-timed, delivering fruit with excellent balance, refined phenolic texture, and clear varietal expression.

FOOD MATCH

This Pinot Gris pairs seamlessly with dishes that echo its balance of richness and vibrancy. Consider seared scallops with cauliflower purée, Thai green curry with lemongrass and coconut, or a wild mushroom risotto. Its textural weight also complements soft-rind cheeses such as Taleggio or triple cream brie.