



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE GEWÜRTZTRAMINER 2026

TASTING NOTES

A vibrant perfumed nose of elderflower, rose petal and lychee. The palate is layered and complex, with notes of gingerbread and candied mandarin zest intertwined with delicate spice creating a silky mouthfeel and lingering finish.

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

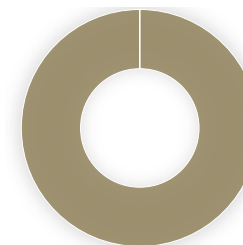
Harvested in the cool of the early morning from the Rapaura vineyard surrounding the winery, the fruit was destemmed and held on skins in the press for 24 hours to extract flavour and phenolics. Press cuts were made to allow settling of the free run and light pressings separately, before recombination for fermentation in small format stainless steel tanks. Tanks were chilled to arrest the fermentation early and achieve the perfect alcohol and residual sugar balance, with the wine kept on light lees for an extended period to help build texture and aromatic complexity.

FLAVOUR PROFILE

Gingerbread		Spices	
Rose petal		Lychee	

VINEYARD COMPOSITION

Rapaura



TECHNICAL DATA

Harvested 21 March 2026.

Alc	12.8%
RS	11.6g/L
TA	5.8g/L
pH	3.72



Marlborough,
New Zealand