



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



PINOT NOIR 2025

TASTING NOTES

Concentrated raspberry and red cherry notes are supported by rich savory complexity. The palate is soft and generous, with notes of wild berries and bramble framed by subtle elegant tannins providing structure and depth.

VINTAGE OVERVIEW

A mild dry winter was followed by very favourable weather conditions during flowering and fruit set, which produced increased yields compared to recent vintages. The warm settled weather continued through late December resulting in exceptional canopy health, before an extended period of cooler weather through January helped bring development back in line with the long-term average.

The ripening period was characterised by a return to the long hot windy days which Marlborough is renowned for, which helped reduce disease pressure and promote intense flavour and aroma development. This dry weather continued throughout harvest, without any significant rainfall events until the end of March, when harvesting paused for a few days to allow the vineyards sufficient time to dry out. Targeted yield management ensured the vines maintained a healthy crop level, with exciting potential shown by our younger vineyards that are producing intensely concentrated wines as they become more established.

Picking once again started in early March for Pinot Noir and Chardonnay, before a pause to allow additional hangtime for the Sauvignon Blanc to reach physiological ripeness, with Syrah the final pick on the 11th of April. A vintage not without its challenges, but one that highlights the strength of our vineyards and the quality of wines they produce.

VINIFICATION

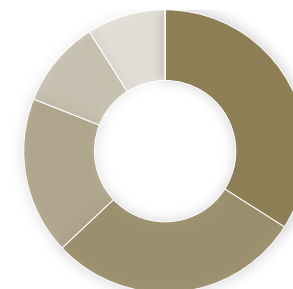
Grapes were hand harvested in the cool hours of the morning to retain vibrancy and focus. Prior to fermentation, the grapes were destemmed and held at cool temperatures for a few days to maximize color. Gentle hand plunging during fermentation extracted further color and tannins, after which the skins were basket pressed. The wine matured in French oak barrique where it underwent full malolactic fermentation prior to blending and bottling.

FLAVOUR PROFILE

Cherries		Raspberries	
Spices		Vanilla	

VINEYARD COMPOSITION

Home Block	
Mahers	
Angler	
Crusher	
Kaituna	



TECHNICAL DATA

Harvested from 11 March - 11 April 2025	
Alc	13%
RS	0.13g/L
TA	5.5g/L
pH	3.69



Marlborough,
New Zealand