

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE BOTRYTISED RIESLING 2026

TASTING NOTES

Intensely concentrated luscious flavours stack the palate of this wine. The botrytis concentration is classic, defined by a honeyed toastiness that mingles with the fruit derived marmalade and dried apricot characters. A remarkable wine that will endure and evolve over many years of cellaring

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

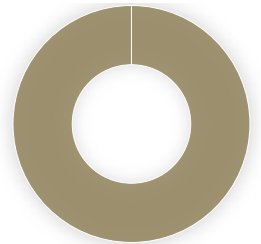
Harvested from the Rapaura vineyard surrounding the winery, select rows were left to allow botrytis development throughout April and May. This site has a habit of delivering intensely sweet and flavourful fruit when conditions are right, and this season was something special. Select bunches were hand harvested and whole bunch pressed over a two day period, before settling and fermentation in small format stainless steel vessels to retain freshness and balance.

FLAVOUR PROFILE

Honey		Dried apricot	
Marmalade		Passionfruit	

VINEYARD COMPOSITION

Rapaura



TECHNICAL DATA

Harvested 23 April 2026.

Alc	8.94%
RS	246.5g/L
TA	9.5g/L
pH	3.17

