



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



ROSÉ 2026

TASTING NOTES

Delicate floral aromatics intermingle with an abundance of strawberry and raspberry notes on the nose. The palate is finely balanced, with mineral acidity providing length and a complexing briny character that supports the fresh stone fruit, strawberry and citrus flavours. Finishing with a hint of residual sweetness, this is a wine that epitomises summer in a glass. Pure, crisp and undeniably delicious!

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

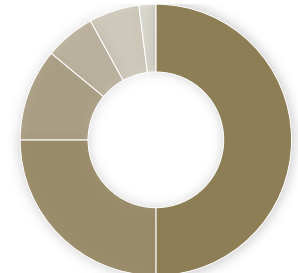
Pinot Noir grapes were harvested in the cool hours of the morning to retain freshness and vibrancy, followed by direct pressing without maceration to achieve the perfect flavour balance and pale blush colour. Fermented in stainless steel tanks, individual parcels were kept on light lees prior to blending to increase the balance and harmony of the palate, followed by finishing and bottling on the Wairau River Estate

FLAVOUR PROFILE

Strawberries		Raspberries	
Pink grapefruit		Stone fruit	

VINEYARD COMPOSITION

Home Block	
Spring Creek	
Rapaura	
Crusher	
Other	
Mahers	



TECHNICAL DATA

Harvested from 03 March - 17 March 2026

Alc	12.5%
RS	4.5g/L
TA	6.3g/L
pH	3.4



Marlborough,
New Zealand