



VINEYARDS
Vineyard: Molyneux (56%)
Subregion: Pisa
Elevation: 202m
Clone(s): Abel, 10/5, 115, 667
Soil: Molyneux alluvial sand, silt and gravels derived from hard sandstone
Growing Degree Days: 1264
Harvest: By hand on the 27/03/25
Yield: 5.1 t/ha

2025 Central Otago Rosé of Pinot Noir

Tasting note
Dry and vibrant, layered with strawberry, watermelon, and pink grapefruit. Fresh acidity and subtle floral notes add elegance and lift to a crisp, refreshing finish.

Vintage note
The 2025 season began with a normal bud burst and good soil moisture. However, frost on 3 November, one of Central Otago’s most severe cases in the past 30 years, reduced yields in Pisa by as much as 20%. Fortunately, the season turned warm and dry with no autumnal frosts, which resulted in our earliest harvest and one of the most consistent vintages to date. Wines show optimal ripeness, medium body, and bright acidity.

Vineyard: Confluence (23%)
Subregion: Bannockburn
Elevation: 205m
Clone(s): 6,115
Soil: Manuherikia loess deposited silt material overlaying sand and silt alluvial deposits derived from schist
Growing Degree Days: 1123
Harvest: By hand on the 25/03/25
Yield: 4.7 t/ha

Vineyard: Paris (12%)
Subregion: Bannockburn
Elevation: 215m
Clone(s): 6
Soil: Cromwell loess deposited sands derived from schist
Growing Degree Days: 1114
Harvest: By hand on the 01/04/25
Yield: 4.5 t/ha

Vineyard: Féraud’s (7%)
Subregion: Alexandra Basin
Elevation: 172m
Clone(s): 115
Soil: Blackmans alluvial sand and silt derived from schist
Growing Degree Days: 1090
Harvest: By hand on the 31/03/25
Yield: 3.1 t/ha

Vineyard: Springvale (2%)
Subregion: Alexandra Basin
Elevation: 175m
Clone(s): 667
Soil: Blackmans alluvial sandy silt gravels derived from schist and sandstone
Growing Degree Days: 1090
Harvest: By hand on the 31/03/25
Yield: 5.72 t/ha

WINEMAKING
Brix: 21.9
Total time on skins: One hour before pressing
Fermentation: 84% stainless steel and 16% neutral French oak
Aging: Four months in stainless steel and neutral French oak
Cases Produced: 1,260

FINISHED WINE ANALYSIS
Alcohol: 13.0%
Residual Sugar: 2.18 g/l
pH: 3.33
TA: 5.8 g/l