

Generations of flavour



FORREST

Brix at Harvest 21.5 average

Analysis at bottling		Viticultural Practise	
pH	3.5	Planting Density	2.5 × 1.5m rows
T.A.	7.3 g/l	Trellis system	2 Cane VSP
RS	DRY	Yield	8.4 tonne/ha
Alcohol	13%		



Lagrein — 2024

Native Country: South Tyrol, Northern Italy
Plantings Worldwide: 1000 acres/4000 hectares - Italy (90%),
Australia, New Zealand, USA.

Vineyard Sites

A little unexpected from Marlborough, this Lagrein comes from a tiny parcel at Stanley Estate in the Awatere Valley. Cool nights and stony soils shape fruit with both depth and freshness — proof that this southern Italian variety can thrive in our southern valleys.

Vinification

Harvested, crushed and then fermented in small batches in oak cives to add complexity. The ferments are hand plunged, skin contacted post fermentation, gently pressed and then aged in a 20/80 blend of new/old French oak barriques for 10 months prior to blending and bottling in late summer.

Tasting Notes

Deep and inky in the glass, showing dark berry hues that hint at its richness. Aromas of Doris plum, blueberry, and subtle Awatere spice lead into layers of hay, dried herbs, and a touch of old-school Christmas fruitcake. The palate is dry and structured, with concentrated dark fruit, firm tannins, and a lively acidity that keeps everything fresh and balanced. A more robust red than our Pinot Noir — perfect with a big steak over the grill.