

Generations of flavour



FORREST

Brix at Harvest 21.5 average

Analysis at bottling		Viticultural Practise	
pH	3.2	Planting Density	2.5 × 1.5m rows
T.A.	7.4 g/l	Trellis system	2 Cane VSP
RS	7.5 g/l	Yield	7.8 tonne/ha
Alcohol	13.5%		



Albariño — 2025

Native Country: The Iberian Peninsula (Portugal and Spain)
Plantings Worldwide: 13,650 acres / 5,525 hectares - Spain, Portugal, USA, Argentina, Chile, New Zealand, Brazil, Uruguay.

Beth Forrest fell instantly for these coastal, mouth-watering wines while working harvest in Spain. It only took a few bottles to convince John to plant it in our vineyards in 2011—our first vintage followed in 2015.

Vineyard Sites

We've planted it in our warmest site - the Southern Valleys vineyard - where ancient, complex soils with a hint of clay deliver the goods. This terroir is already proven to bring incredible aromatic intensity and beautiful textural

Vinification

The grapes were machine harvested in the cool of the morning, then cold settled and cool fermented in stainless steel tanks before blending and bottling in spring.

Tasting Notes

This wine is a perfect showcase of why our Southern Valleys vineyards are so special. It delivers everything we hoped for—classic Albariño character with that extra New Zealand fruit lift to keep things interesting. Vibrant acidity, white peach, winter Cole pear, apricot, and quince, all underpinned by a subtle thread of orange zest. Full and textural, yet refreshingly balanced, it finishes with a clean, drying minerality.