



Brix at Harvest 21.5 average

Analysis at bottling		Viticultural Practise	
pH	3.35	Planting Density	2.5 × 1.5m rows
T.A.	6.6 g/l	Trellis system	2 Cane VSP
RS	7.7 g/l	Yield	7.4 tonne/ha
Alcohol	12%		



Chenin Blanc — 2025

Native Country: Loire Valley, France - particularly the province of Anjou

Global Plantings: 87,000 acres / 32,500 hectares

Key Regions: France, South Africa (home to over half of the world's plantings), Canada, USA, Argentina, China, Australia, New Zealand, and beyond

Chenin Blanc is the shape-shifter of the wine world—versatile, expressive, and endlessly adaptable. Known for its vibrant acidity, it's long been used to add volume and energy to blends, but it shines brightest on its own. From crisp, dry summer whites to mineral-driven sparklings, richly oaked styles, and even luxurious dessert wines—Chenin has a style for every occasion.

Vineyard Sites

Beth fell for Chenin Blanc while on a mission to the Loire Valley—sent to explore Sauvignon Blanc, but captivated instead by the expressive charm of this versatile variety. She returned with a spark in her eye and a plan in her pocket: to champion the old Chenin vines John had quietly planted back in 1988 on our home block in Renwick. Together, the two winemakers expanded plantings into the Southern Valleys, where the aromatic lift of Brancott's clay soils adds depth and dimension to the steely minerality of the Wairau gravels.

Vinification

The grapes were machine harvested in the cool of the night, then cold settled and gently racked into our 1,000L German oak cuvées for fermentation. This larger-format oak adds subtle complexity while highlighting the hallmark wet lanolin character that defines great Chenin Blanc.

Tasting Notes

Every year, our Chenin sparks lively debate between John and Beth—two passionate winemakers with a shared love for this expressive variety and a soft spot for the off-dry style of the Loire. Crafted with care (and the occasional clash of opinion), the result is a wine layered with pear, quince, jasmine, greengage plum, and a hint of ginger. Zesty acidity brings freshness, while a creamy texture and mineral backbone deliver depth and length.

It's a true French-style Chenin Blanc, made right here in Marlborough—our tribute to the great chameleon of grapes.

Perfect Food Match: A seaside picnic with classic fish 'n' chips.