



Analysis at bottling

pH	3.2
T.A.	7.2 g/l
RS	5 g/l
Alcohol	13%

Viticultural Practise

Planting Density	2.7 × 1.8m rows
Trellis system	VT, Spur Pruned
Yield	4-5 tonne/ha



The White — 2023

History

The White was first created in 2005 as a bold step away from New Zealand's single-varietal tradition. Inspired by the complex white blends of Europe, John Forrest set out to craft a multi-regional, multi-varietal wine that combined New Zealand's vibrant aromatics with Old World texture and structure.

A few vintages followed, with each blend reflecting the best white varietals from our vineyard sites across the country. The last vintage was produced in 2010 — and after 15 years, The White returns in 2023 with everything we've learned in between.

Vinification

Each varietal was harvested at optimal ripeness from its most expressive vineyard site, with individual parcels vinified separately to preserve their unique character. Fermentation occurred in a mix of stainless steel and older oak, with select components aged on lees in large-format oak for added texture, weight, and complexity.

Post-fermentation, the final blend was crafted through a series of trials, with careful selection to balance aromatic lift, mid-palate weight, and freshness. A small percentage of aged reserve wine was incorporated to deepen mouthfeel and enhance structure — a nod to traditional European techniques.

Tasting Notes

The 2023 Forrest Reserve The White opens with a burst of lifted aromatics — citrus blossom, ripe stone fruit, and the faintest whisper of something wild and floral. On the palate, it's a layered conversation: the tension and drive of Riesling and Chenin Blanc lead the way, grounded by the texture and quiet richness of Chardonnay. Sauvignon Blanc adds energy, while Arneis and Albariño contribute savoury edge and depth. A whisper of Viognier and Pinot Gris brings lift and prettiness to the finish.