Generations of flavour

FORREST

Brix at Harvest 21.5 average

Analysis at bottling

pH	3.6
T.A.	6.6 g/l
RS	5.6 g/l
Alcohol	13.5%

Viticultural Practise

Planting Density	2.5 × 1.5m rows
Trellis system	2 Cane VSP
Yield	7.8 tonne/ha



Viognier — 2026

Viognier originated in France's Rhône Valley and is renowned for its intensely aromatic character and luxurious texture. While uncommon in New Zealand, when grown in the right place it produces beautifully expressive wines with ripe stone fruit flavours, floral perfume and a silky, generous palate

Vineyard Sites

With just one row of Viognier growing alongside the driveway into our winery, this is a tiny parcel of fruit. Both the 2024 and 2025 components were handpicked from this same row, across two quite different growing seasons – the warmer conditions of 2024 and the cooler, slower-ripening 2025.

Vinification

Handpicked and given a few hours of skin contact before gentle pressing and overnight settling. Fermented in small 225L barriques with light lees to build texture and creamy mid-palate weight, then aged in 1000L fuder. This non-vintage blend brings together the richer, more developed 2024 wine with the fresher, fruit-forward 2025 vintage. The final blend was held together for a further few months before bottling, allowing the two vintages to knit seamlessly together.

Tasting Notes

The first thing that comes to mind? Fresh-made apricot jam on buttered Vogel's toast.

Expect ripe apricot, delicate florals, a beautifully silky palate and a dry finish that keeps you coming back for another sip.

Awards & Accolades

93 Points – Cameron Douglas MS

"Dry, generous, fruity and varietal... classic apricot stone and floral flavours with a satin mouthfeel. Balanced, salivating and delicious."