



Brix at Harvest 25 average

Analysis at bottling		Viticultural Practise	
pH	2.94	Planting Density	2.5 × 1.5m rows
T.A.	9.53 g/l	Trellis system	2 Cane VSP
RS	85 g/l	Yield	7 tonne/ha
Alcohol	10.5%		



Petit Manseng — 2026

Vineyard Sites

Originally from the Jurançon region of southwest France, Petit Manseng is known for its vigorous, wandering growth yet naturally low yields. Its small, thick-skinned berries blush pink-blue as they ripen late into the season, holding their acidity with ease and showing a notable resistance to botrytis.

Our small parcel on the stony floor of the Wairau River valley mirrors these traits beautifully. Here, we let the fruit hang long into May and June, encouraging a gentle shrivel that concentrates flavour while preserving the grape's hallmark freshness and lively acidity.

Vinification

Harvested in the cool of the morning, the grapes were gently machine-picked, then cold settled before a long, cool fermentation in stainless steel. The wine was blended and finished in time for a fresh spring bottling.

Tasting Notes

Think ripe white peach, juicy mango, and a flicker of lemon sherbet. The fruit's natural sweetness is cut with lively acidity, delivering a palate that's rich, full, and mouth-filling, yet crisp, refreshing, and finishing almost dry. A wine that plays beautifully on contrast—lush and bright all at once. Perfect as an aperitif, especially alongside game pâté and fruit chutney on a salty biscuit.