

Generations of flavour



FORREST

Brix at Harvest 21.5 average

Analysis at bottling		Viticultural Practise	
pH	3.26	Planting Density	2.5 × 1.5m rows
T.A.	6.9 g/l	Trellis system	2 Cane VSP
RS	11.5 g/l	Yield	9 tonne/ha
Alcohol	12%		



PRP — 2026

Some wines are meticulously planned. PRP wasn't one of them.

Originally born from a delightful mix-up of tank numbers in the winery, this happy accident quickly became a firm favourite. So, after plenty of requests, we set ourselves the challenge of recreating the magic.

The blend has evolved, but the spirit remains the same. This vintage brings together Petit Manseng, Riesling, Viognier and Chenin Blanc in a vibrant, zesty blend bursting with juicy summer fruit, bright acidity and irresistible drinkability.

Turns out, some mistakes really are worth repeating.

Vineyard Sites

The grapes for this wine come from our vineyards in Northbank, alongside the Wairau River, where the soils are a mix of river stones and Kaituna clay. Fruit from the free-draining Wairau gravels adds texture, minerality and lively acidity.

Vinification

The grapes were machine harvested in the cool of the morning, cold settled and cool fermented in stainless steel tanks prior to blending and finishing for bottling in spring.

Tasting Notes

The PRP pops out of the glass with aromas of luscious rock melon, papaya, apricot and a hint of aromatic spice. The palate follows through with fresh tropical fruits, zesty citrus and a touch of off-dry sweetness to keep it tantalisingly tasty to the next mouthful!