



PINOT NOIR

MARLBOROUGH - 2025

VINTAGE OVERVIEW

Vintage 2025 marks a welcome return to a more classic Marlborough growing season. Winter and early spring were kind, with soil moisture levels bouncing back and a smooth start to the growing season. No frost dramas, no cold snaps, just steady, reliable conditions that set the stage for a great year. Flowering was exceptional which resulted in balanced crops, healthy vines and standout wines from a great vintage.

KEY VINEYARDS

Our Pinot Noir comes from vineyards planted in the Wairau and Awatere Valley's in Marlborough, where the climate and free draining alluvial soils are perfect for Pinot Noir.



TECHNICAL DATA

Alcohol: 13.5%
pH: 3.71
Acidity: 4.7 g/L
Residual Sugar: <1 g/L

WINEMAKING

Harvested in the early morning, the fruit was gently processed into open-top fermenters and given a short cold soak to enhance colour and flavour. Fermentation was carried out mostly with wild yeasts, with the cap gently plunged twice daily. Once dry, the wine was pressed to tank and underwent malolactic fermentation. It was then aged with oak for 10 months before blending and bottling.

TASTING NOTES

Ripe raspberry meets a trace of toasted vanilla and savoury herb, carried on a palate that is supple and finely textured. Bright fruit and quiet complexity resolve into a long, silky finish. Marlborough Pinot Noir with understated poise.

FOOD MATCH

Best alongside slow-cooked lamb, its savoury depth meeting the dish note for note, or a plate of roasted mushrooms for something earthier.