REGION

Gisborne

VINEYARD CLONES

MS Albarino sourced from a single vineyard

SUB-DISTRICT

ABV

Hexton Village 13.0%



VINTAGE CONDITIONS

The 2025 vintage in Gisborne's Hexton Village sub-region delivered near-ideal conditions for growing Albariño, resulting in wines of impressive clarity and character. Early in the season, cooler temperatures and modest rainfall encouraged a slow and steady start to vine development, helping to retain natural acidity, an essential quality in premium Albariño.

From February onwards, the weather shifted to consistently warm, dry conditions, allowing for even ripening and the gradual development of flavour without excessive sugar accumulation. The free-draining alluvial soils of Hexton Village, combined with notable diurnal temperature variation, enhanced aromatic intensity and maintained freshness.

These site-specific attributes made Hexton Village particularly well-suited to Albariño in 2025, yielding wines with vibrant citrus and stone fruit profiles, a saline edge, and a bright, crisp finish, hallmarks of the variety at its best in New Zealand's North Island.

WINEMAKING

Fruit was hand-picked and fully destemmed before being chilled to 6°C and lightly pressed to retain texture and delicacy. The juice was settled to near clarity, with a small amount of fine sediment retained to support fermentation.

Fermentation was carried out in stainless steel at 15–18°C using a neutral yeast strain to preserve varietal purity. Following fermentation, the wine was matured on yeast lees for three months to naturally enhance texture and stability prior to bottling.

TASTING NOTE

On the nose, lifted aromas of white peach, Meyer lemon and sea spray are complemented by subtle floral undertones. The palate is bright and refreshing, with juicy stone fruit and citrus flavours supported by a fine line of acidity and a delicate saline edge. Lees ageing has added a subtle creamy texture and mid-palate weight, without compromising the wine's crisp, mineral finish. A lively, expressive Albariño with both energy and finesse.