

Organic Marlborough Rose 2025

Vineyard

Crafted from a single vineyard planted on flats between the Brancott and Omaka Valley in Marlborough, in the Southern Valleys subregion. Clay loam topsoil overlying a subsoil containing river gravels and some silt pockets.
Block: Westbrook, planted in 1997

Winemaking

Grapes were picked at night and in the early morning of 21st March to maintain optimal ripeness and acidity. Gentle and selective machine harvesting was used to ensure high quality fruit. Free run juice and pressings were processed separately, then settled for up to five days, followed by a slow, cool fermentation in stainless steel tanks and French oak barrels, to add freshness and complexity. Maturation on lees took place in both barrels and tanks until bottling late 2025. This extended aging period further developed the wine's flavour profile and texture.

Winemaker's Notes

2025 was another great year in Marlborough, marked by low rainfall and warm, sunny spring weather that increased yields about 30% above average, including this vineyard. A warm and windy summer was followed by ideal March conditions with mild days and cool nights, preserving fruit flavours and acidity. Thankfully, our grapes were harvested before April's poor weather, preserving the quality.

Tasting

Aromas of raspberry, apricot, cantaloupe melon, and lemon zest stand out. The palate offers pure fruit flavours, a smooth texture, and a lively acidity that make this wine very approachable.

Technical Data

Varietal: 100% Pinot Noir
Alcohol: 13%
TA: 6.5g/l

pH: 3.30
RS: 3g/l

NEW

