

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE ALBARIÑO 2025

TASTING NOTES

Elegant citrus blossom aromatics combine seamlessly with notes of green apple, grapefruit and white peach. The palate is vibrant and refreshing, with mid palate fruit weight and a saline texture providing structure and length, in combination with fine mineral acidity.

VINTAGE OVERVIEW

A mild dry winter was followed by very favourable weather conditions during flowering and fruit set, which produced increased yields compared to recent vintages. The warm settled weather continued through late December resulting in exceptional canopy health, before an extended period of cooler weather through January helped bring development back in line with the long-term average.

The ripening period was characterised by a return to the long hot windy days which Marlborough is renowned for, which helped reduce disease pressure and promote intense flavour and aroma development. This dry weather continued throughout harvest, without any significant rainfall events until the end of March, when harvesting paused for a few days to allow the vineyards sufficient time to dry out. Targeted yield management ensured the vines maintained a healthy crop level, with exciting potential shown by our younger vineyards that are producing intensely concentrated wines as they become more established.

Picking once again started in early March for Pinot Noir and Chardonnay, before a pause to allow additional hangtime for the Sauvignon Blanc to reach physiological ripeness, with Syrah the final pick on the 11th of April. A vintage not without its challenges, but one that highlights the strength of our vineyards and the quality of wines they produce.

VINIFICATION

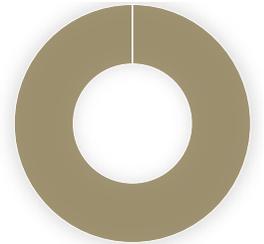
Sourced exclusively from our Angler vineyard on the banks of the Wairau River, select bunches were carefully hand harvested in the cool of the morning followed by destemming and overnight skin contact. Gentle pressing to extract only the finest free run juice, followed by fermentation in small volume stainless steel vessels to retain the elegant floral aromatics and bright acidity. The wine was kept on light lees for an extended period post fermentation to help build texture and complexity on the palate, followed by finishing and bottling on the Wairau River estate.

FLAVOUR PROFILE

Green apple		Lemon	
Grapefruit		White peach	

VINEYARD COMPOSITION

The Angler



TECHNICAL DATA

Harvested 22 March 2025.

Alc	12.9%
RS	5.8g/L
TA	8.6g/L
pH	3.19

