

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE ROSÉ 2025

TASTING NOTES

Seductive peach colour with subtle notes of nectarine blossom, pink grapefruit and wet stone. The palate is elegant and complex, with textural elements supporting the fine mineral acidity, resulting in a dry finish with incredible length and persistence.

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

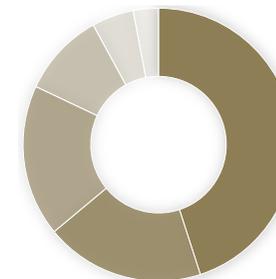
Select parcels of Pinot Noir, Chardonnay and Syrah were hand harvested in the cool hours of the morning before being gently destemmed to liberate the purest lightly coloured juice without pressing. Fermented in neutral French oak barriques at low temperatures with extended time on lees to give texture and bâtonnage was undertaken on select barrels before gentle racking with nitrogen for blending.

FLAVOUR PROFILE

Pink grapefruit		Nectarine	
Floral		Mineral	

VINEYARD COMPOSITION

Home Block	
Kaituna	
Rapaura	
Angler	
Spring creek	
Crusher	



TECHNICAL DATA

Harvested from 03 March - 21 March 2025.

Alc	12.5%
RS	2.79g/L
TA	7g/L
pH	3.19

