

# WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



## PINOT GRIS 2025

### TASTING NOTES

Complex aromas of baked pear and quince. Delicate and rich. A lovely textural palate with nuances of caramelised stone fruit, wild honey and a backbone of refreshing, natural 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.

### VINTAGE OVERVIEW

Harvested in the cool hours of the morning the grapes were destemmed and gently pressed, followed by fermentation in stainless steel tanks at cool temperatures to retain the delicate floral and fruit aromatics. Prior to blending, individual parcels were kept on light lees for an extended period to help build texture and complexity on the palate, followed by finishing and bottling on the Wairau River estate.

### FLAVOUR PROFILE

Floral



Pear



Citrus



Spices

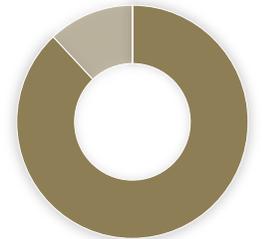


### VINEYARD COMPOSITION

Home Block



Hillocks



### TECHNICAL DATA

Harvested from 11 - 24 March 2025

Alc	13%
RS	6.3g/L
TA	6.1g/L
pH	3.19

