


# PINOT NOIR

## MARLBOROUGH
## 2025

### VINTAGE OVERVIEW

Vintage 2025 marks a welcome return to a more classic Marlborough growing season. Winter and early spring were kind, with soil moisture levels bouncing back and a smooth start to the growing season. No frost dramas, no cold snaps, just steady, reliable conditions that set the stage for a great year. Flowering was exceptional which resulted in balanced crops, healthy vines and standout wines from a great vintage.

### KEY VINEYARDS

Our Pinot Noir comes from vineyards planted in the Wairau and Awatere Valley's in Marlborough, where the climate and free draining alluvial soils are perfect for Pinot Noir.

### WINEMAKING

Harvested in the early morning, the fruit was gently processed into open-top fermenters and given a short cold soak to enhance colour and flavour. Fermentation was carried out mostly with wild yeasts, with the cap gently plunged twice daily. Once dry, the wine was pressed to tank and underwent malolactic fermentation. It was then aged with oak for 10 months before blending and bottling.



### TECHNICAL DATA

Alcohol: 13.5%
pH: 3.71
Acidity: 4.7 g/L
Residual Sugar: <1 g/L

### TASTING NOTES

A vibrant and expressive Pinot Noir layered with ripe raspberry, hints of toasty vanilla and a whisper of savoury herbs. The palate is supple and finely textured, balancing bright fruit with delicate complexity, leading to a long, silky finish.

### FOOD MATCH

The vibrant fruit and gentle spice of this Pinot Noir make it a perfect match for slow-cooked lamb, roasted mushrooms, and good conversation around the table.

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