



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



CHARDONNAY 2025

TASTING NOTES

Pure fruit aromas of nectarine and citrus, complemented by delicate floral and savoury notes. Generous on the palate with a delicious dollop of peaches and cream and finely integrated French oak.

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

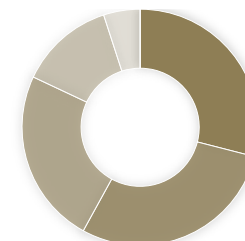
The grapes were carefully harvested in the early hours of the morning. After gentle whole-bunch pressing, 45% of the juice was fermented in a mix of new and old French oak barriques and 55% in stainless steel. The stainless steel portion of the blend was fermented with cultured yeasts and underwent partial malolactic fermentation, while the barrel portion underwent wild alcoholic fermentation and full natural malolactic fermentation. After 10 months, the wine was blended and bottled on the Rose Family Estate.

FLAVOUR PROFILE

Nectarine		Citrus	
Pastry		Floral	

VINEYARD COMPOSITION

Rapaura	
Other	
Mahers	
Angler	
Home Block	



TECHNICAL DATA

Harvested from 10 March - 21 March 2025

Alc	13%
RS	0.77g/L
TA	5.8g/L
pH	3.39



Marlborough,
New Zealand