

Albi

2025 | BANNOCKBURN

Vintage Notes

The season began with a significant frost event, which naturally reduced yields and set the stage for concentrated flavours. Early spring brought slightly above-average rainfall, supporting healthy vine growth, followed by an ideal flowering period that was fast and uniform. The second half of the season transitioned into warm, dry conditions, creating excellent ripening potential.

Winemakers Notes

Our third vintage of Albi, this unique white wine is made entirely from Pinot Noir. Born from our love of the variety and our desire to explore its versatility, Albi celebrates Pinot Noir as the only grape capable of producing premium rosé, white and red wines. Though it presents as a white wine, Albi carries red wine characteristics - depth, texture and concentration - while maintaining freshness and elegance. It's the harmony between structure and vibrancy that makes this wine so compelling.

A pale salmon hue introduces aromas of flinty struck match and subtle reduction, layered with rhubarb custard, red apple skin, and wild strawberry. The palate is textured yet vibrant, with hints of pomegranate, sea-salt freshness, and a touch of salted caramel. Lees aging adds complexity, while crisp acidity and mineral precision deliver a long, focused finish.

Technical Notes

Composition: 100% Pinot Noir

Vineyard: Felton Terraces

Row Orientation: East-West

Soil: Young alluvial, schist-based sandy silt and loams overlaying schist rock

Elevation: 240m

Trellis system and pruning: VSP, spur

Vinification

Hand-picked from our clone 10/5 block at Felton Terraces in the cool of the morning. Whole bunch pressed with an early press cut to limit colour and phenolic extraction. Light settling before racking to stainless steel for fermentation. Fermented warm to reduce overt fruitiness and driven through to bone dry. Aged on lees in stainless steel for four months to build texture and complexity. No oak influence and no malolactic fermentation, preserving purity and a crisp, focused profile.

mora
CENTRAL OTAGO

Almond Croissant
Rhubarb
Wild Strawberry



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Vegan	Alc	TA	pH	Residual Sugar
Felton Terraces	16 April 2025	14 October 2025	277 x 96 cases	Yes	13.9%	6.5	3.11	1.5 g/l

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