Albi

2026 | BANNOCKBURN

mora
CENTRAL OTAGO

Almond Croissant
Rhubarb
Wild Strawberry

Vintage Notes

Vintage 2026 brought a cool growing season and a later-than-average Central Otago harvest. The long, gentle ripening period allowed flavours to develop slowly, giving us fruit with excellent concentration, natural acidity and clear varietal expression. Many of our blocks reached optimum ripeness together, making for a busy, compressed harvest.
Early signs point to wines of real quality and structural balance,.

Winemakers Notes

Our fourth 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 temper the fruitiness and fermented 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.

Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Vegan	Alc	TA	pH	Residual Sugar
Felton Terraces	18 April 2026	12 October 2026	628 x 9l cases	Yes	13.7%	7.4	3.10	1.1 g/l

Central Otago Interludes