

Rosé

2025 | CENTRAL OTAGO

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.

Harvest commenced on 12 March with fruit for sparkling wine and continued at a measured pace across our six sites, allowing each block to reach optimal flavour development. Careful timing and attention in the vineyard ensured vibrant aromatics and balanced acidity, resulting in wines that reflect the elegance and freshness of Central Otago.

Winemakers Notes

This vintage opens with an enticing bouquet of wild strawberries and delicate lychee, lifted by a subtle hint of pink peppercorn and fresh snow pea. The palate is vibrant and refreshing, showcasing juicy blood orange and exotic guava, wrapped in a silky texture. A bright line of acidity carries through to a crisp, mouth-watering finish that keeps you coming back for more.

Vinification

100% 777 Pinot Noir clone from our Eden Vineyard in the Pisa subregion of Central Otago.

Harvested in the cool of the morning and gently pressed to preserve delicate aromatics. After cold settling, the juice was racked clean into stainless steel tanks for a cool fermentation, ensuring vibrant fruit expression. The wine rested on lees for three months to build palate weight and texture before bottling.

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Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	TA	Alc	pH	Residual Sugar
Eden (Pisa subregion)	10 April 2025	23 September 2025	1,006 x 96 cases	5.7 g/l	13.7%	3.35	3.4 g/l