Alc	RS
12.5%	6.2g/l

SEASON SUMMARY

The 2018 growing season began in fine style. Settled conditions and absent frosts meant early budburst and successful flowering. December saw canopies flourish and signs of a good crop thanks to warm, dry conditions.

Just as it looked like we ought to prepare for an early harvest, a very gentle January washed over. The cooler temperatures set the conditions for steady, gentle ripening.

Vineyard crews spent their days tending to canopies and crops alike, ensuring the fruit would come into the winery in excellent condition.

KEY VINEYARDS

The Pinot Noir comes from our Barracks vineyard, a beautiful hillside vineyard tucked into the foothills of the Wither Hills. The clay soils there lend the wine some richness and density. The Chardonnay comes from two vineyards with stony free-draining soils, which give the fruit brightness and acid tension.

WINEMAKING & BLENDING

Grapes were pressed without crushing. After a short settling period, the juice was racked into a mixture of stainless-steel tanks and small-format old French oak vessels. Spontaneous malolactic fermentation followed. The base wines were then aged for a further nine months on yeast lees before blending.

The final blend of 83% Pinot Noir and 17% Chardonnay was tiraged in 2018 using prise de mousse yeast. The wine subsequently aged on lees, in bottle, for seven years before being disgorged in 2025.

NOSE

The nose is poised and enticing, with notes of orchard blossoms and granny smith apple-skin, layered with subtle notes of oven-warmed brioche.

PALATE

The sense of elegance carries through to the palate, where a taut acidity brings precision and drive to a core of concentrated orchard fruit and tempting patisserie notes. As the wine warms slightly in the glass, more complex notes of toasted almond and soft spice are revealed. The finish is long, fresh and mouth-watering.

CLOUDY BAY

NEW ZEALAND



Pelorus

2018

Alc	pH	TA
13%	3.3	6.79g/l

SEASON SUMMARY

A classic vintage: great weather, great conditions, great fruit.

An usually warm spring gave us an even budburst, a settled flowering, and fruit-set tracking neatly behind. January's cooler weather and regular rain events kept our vineyard teams on their toes, but February finally gave us a taste of a long-awaited Marlborough summer.

With clear skies and plenty of sunshine, the fruit matured beautifully and the Sauvignon Blanc harvest got underway on 16th March, with the first fruits coming in looking ripe, complex and concentrated. The last of the Sauvignon Blanc was welcomed into the winery on 2nd April.

KEY VINEYARDS

Our Sauvignon Blanc comes largely from vineyards planted on the Wairau Valley floor, where the climate and free-draining gravelly soils are perfect for Sauvignon Blanc.

WINEMAKING & BLENDING

The free-run juice was cold settled before racking and inoculation with selected yeast. Fermentation was carried out primarily in stainless steel tanks, with around 3.7% of the blend fermented at warmer temperatures in large-format oak vats. A portion was also fermented using wild yeast to build texture and complexity. We tasted 92 different portions, of which 83 were selected to create the final blend.

NOSE

- Aromatic and expressive
- Lemon-sherbet | Passionfruit | Peach
- Grapefruit skin | Makrut lime leaf
- Sun-warmed sand dunes

PALATE

- Vibrant and intense
- Concentrated core of luscious fruit
- Balance and freshness
- Lively steel-cut-lemon acidity
- Saline tang on the finish

CLOUDY BAY

NEW ZEALAND



Sauvignon Blanc

2026

Alc	pH	TA
14.1%	3.17	6.0g/l

SEASON SUMMARY

The 2025 growing season got off to a relatively early start, despite what felt like an ideal, cold winter with plenty of frosts and clear, crisp days. Once budburst commenced, Spring was relatively mild, and there were no issues with frosts or major rain events. The flowering period during November and early December was exceptionally warm, resulting in large, full bunches and a high yield potential. Summer seemed to pass us by from early January through to mid-February, with an extended run of uncharacteristically overcast days. During this period, we took a lot of steps to reduce the crop load on the vines, to guarantee a high degree of fruit quality and maturity.

Despite this difficult six-week period of low sunshine, the growing season was warmer and drier than average. We received 78% of the normal rainfall and experienced 13% warmer daily temperatures throughout the growing season.

KEY VINEYARDS

This Sauvignon Blanc comes entirely from the Widow's Vineyard in the Central Wairau Valley in Marlborough. This vineyard was originally purchased by the owners of Veuve Clicquot at the beginning of our relationship in the early 1990s and takes its name from the eponymous La Veuve (Widow) Clicquot herself. It lay fallow for a while before being planted in 1999, with the first harvest from this block in 2002. Since then, it has always been an important part of the Cloudy Bay Sauvignon Blanc blend.

WINEMAKING & BLENDING

Following harvest, the free-run juice was settled before racking. It was fermented by indigenous yeast in French oak barriques, cigars (unique barrel shape) and an oak cuve – around 26% new oak. Following fermentation, the wine was matured in a concrete tulip vessel for 6 months, creating layers of texture and complexity due to the contact with the yeast lees. The resulting wine is unfined and vegan friendly. This wine was bottled in June 2026.

NOSE

The 2025 Founders' Cellar Widow's Vineyard Sauvignon Blanc is subtle on the nose, with notes of ripe greengage plum, lime, white nectarine, nashi pear, chamomile and an enticing mineral quality akin to chalk dust.

PALATE

Softly textural on the palate with layers of white stone fruit, apple-skin, lemon curd and hints of lemongrass and verbena. While this is a mouth-filling and rounded wine, this richer quality is balanced by a bony acidity and refreshing salinity that carry through to a long, fresh finish.

CLOUDY BAY

NEW ZEALAND



Founders' Cellar

WIDOWS SAUVIGNON BLANC

2025

Alc	pH	TA
12.98%	3.71	4.99g/l

SEASON SUMMARY

The 2021 growing season was characterised by unseasonably wet conditions in December and January, which naturally lowered the potential yield and provided excellent soil moisture for veraison and ripening from February onwards.

Summer arrived with a vengeance during these latter months, and the vines were well prepared for a classic period of ripening and flavour development. The warm daytime temperatures, cool nights and negligible rainfall meant we could harvest the fruit at the optimum time.

KEY VINEYARDS

Northburn sits on the steep, hilly east bank of Lake Dunstan. The vines here spread across terraces of unforgiving, rocky, glacial soils. Helped by the large diurnal shifts of warm days and cool nights, these soils produce fruit of great structure and intensity.

WINEMAKING & BLENDING

The grapes were predominantly de-stemmed into open-top fermenters, undergoing a three-day cold soak before starting fermentation. The wine was on skins for approximately 24 days, with the pressing date determined by taste. After 12 months of barrel-ageing in French oak barriques, the wine rested in stainless steel for 18 months before being bottled without fining.

NOSE

Initially closed on the nose, the 2021 Founders' Cellar Northburn Pinot Noir slowly unfurls in the glass to reveal dark berry fruit characters and a smoky graphite undertone that gives a sense of density and depth.

PALATE

The palate is similarly dark and brooding, slow to give up its secrets. After time in the glass, dark plum and damson notes appear, swathed in silky tannins and brightened by a characteristic Central Otago acidity. We recommend decanting ahead of serving.

CLOUDY BAY

NEW ZEALAND



Founders' Cellar

NORTHBURN PINOT NOIR

2021

Te Koko

SAUVIGNON BLANC 2024

Tasting notes

SEASON SUMMARY

The growing season began cold and unsettled, with some sharp frosts over the flowering period. This resulted in a lower-than-average crop as summer arrived and arrive it did. In Marlborough, we experienced our driest 10 months since records began - it was also beautifully sunny, and certainly a blessing from a disease-control point of view.

The lack of rainfall reduced the yield still further than the spring frosts, and the warm weather led to an early harvest. Fortunately, cooler nights from late February onwards, ensured that ripening slowed and acid balance was retained.

With the fruit in pristine condition, this ideal climate gave us the time to slow down our decision making as we approached harvest.

THE VINEYARDS

Te Koko is sourced from some of our oldest Sauvignon Blanc vines planted on the Wairau Valley floor. The warm, free-draining gravels of Motukawa, Widow's Block, Mustang, and Brook Street provide structure and generosity, balancing richness with finesse.

WINEMAKING & BLENDING

After gentle pressing and settling overnight, the juice was racked to French oak barriques (7% new) and large-format cuves. Indigenous yeasts took charge, guiding a slow fermentation over four to five months. The wine rested for 11 months on fine lees in a mix of barriques, cuves, and concrete, layering texture and complexity before blending.

To finish, it was matured in stainless steel, concrete, and large-format oak cuves—an approach that tempers oxidation and preserves the delicate balance between richness, savoury depth, and bright acidity.

Alc	pH	TA
14.0%	3.00	6.29 g/L

NOSE

Closed on the nose in its youth. There are notes of steel-cut lemon, cantaloupe skin and subtle white florals and graphite. There's clearly an intensity here, but hard to pin down at this stage.



THE PALATE

The palate is similarly reserved and mineral. There are layers of texture, giving this a mouthfilling impression, balanced by a rainwater citrus acidity. Overt fruit notes are muted at this youthful stage, but as the wine warms in the glass one can begin to recognise subtle notes of white stone fruit, salted lemon and toasted grains.





CLOUDY BAY
NEW ZEALAND

Te Wā

CLOUDY BAY
NEW ZEALAND

Alc	RS
12.5%	7.5 g/l

SEASON SUMMARY

We hand-pick our Chardonnay and Pinot Noir at ideal ripeness, with sugar levels averaging between 18.5 and 20.5 Brix.

KEY VINEYARDS

Pelorus comes from a selection of vineyards planted on the warm stony soils close to the winery. These hold the ideal conditions for the balance of ripeness and acidity required for our signature sparkling wine.

WINEMAKING & BLENDING

Blended from 55% Chardonnay, 45% Pinot Noir.

All grapes are whole-bunch pressed, and the juice is settled for 48 hours before being racked from the solid lees. Fermentation takes place in stainless steel tanks, where the wine also goes through malolactic conversion. Lees are stirred post-ferment to build texture.

Blending takes place in September, with some base wine being separated to become future reserve wine. In October, a proportion of older reserve wines are added to the blend. Following blending and stabilisation, the wine is aged en tirage for a minimum of 24 months. After disgorging, a small dosage and a small amount of especially-vinified red wine is added to the wine before the cork is inserted.

NOSE

- Smooth and elegant
- Raspberry | Cranberry
- Red florals | Rosehip | Marzipan
- Brioche

PALATE

- Gentle and mouth-filling
- Baked quince | Cranberry
- Subtle citrus
- Ripe wild strawberry



Pelorus Rosé