

## 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 Rosé 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

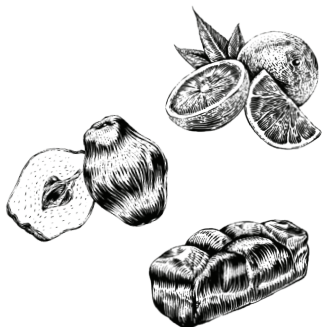
Several different clones of Chardonnay and Pinot Noir are used in the vinification of Pelorus Rosé. All grapes are whole-bunch pressed, and the juice is settled for 48 hours before being racked from the solid lees. Fermentation takes place in stainless steel tanks, where the wine also goes through malolactic 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 is added to the wine before the cork is inserted.

**Alc**  
12.5%

**TA**  
9.0g/l

**NOSE:** The Pelorus Rosé is smooth and elegant. The pale salmon hue and brambly aromas reveal its beginnings in Chardonnay and Pinot Noir. You'll find the nose is laden with raspberries, cranberries and ripe wild strawberries, while red florals, rosehip and marzi-pan hover at the fringe.



**PALATE:** The entry is gentle, with mouth-filling characters of baked quince, cranberry and brioche. Soft citrus notes bring freshness and balance to the palate, while its fine structure persists all the way to a soft, dry finish.



# Pelorus Rosé

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, with drought being declared in mid-March. The low soil moisture levels meant that the vines were almost entirely dependent on regular irrigation applications to sustain them through the summer. 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. Each of our blocks was able to reach its full potential before picking.

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. This includes the Estate, Motukawa, Widow's Block, Red Shed, and Mustang vineyards.

WINEMAKING & BLENDING

Following the harvest, 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 1.5% 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. As usual, our Sauvignon Blanc was blended stringently to include only the best; in 2024 we tasted 81 different portions, of which 55 were selected to create the final blend.

Alc	pH	TA
13.5%	3.1	6.7g/l

NOSE

Quite restrained on the nose and less tropical than previous vintages. It unfurls in the glass to reveal profound and attractive notes of citrus, lime leaf, apricot and orange blossom.

PALATE

The palate shows mouthwatering intensity, with subtle-but-juicy passionfruit notes melding with those of citrus, white stone fruit, makrut lime, pink peppercorn, hibiscus and pink grapefruit. Throughout, there is a freshening saline edge and a fresh-squeezed lemon acidity that carries a long, concentrated and complex finish.



Sauvignon Blanc  
2024

## SEASON SUMMARY

The 2021 Te Wahi 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 set up 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.

Parcels were hand-picked, starting on 18 March 2021 and finishing on 9 April 2023. .

## KEY VINEYARDS

Te Wahi is a true expression of Central Otago Pinot Noir, created from the fruit of two contrasting vineyards: Northburn and Calvert.

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.

Calvert, on Felton Road in Bannockburn, sits in the silty, loamy soils and rolling terrain of an ancient lakebed. Calvert produces opulent, elegant and sweetly-scented fruit.

These complementary vineyards work together to deliver a beautifully balanced wine.

## WINEMAKING & BLENDING

The grapes for Te Wahi 2021 were predominantly de-stemmed into open-top fermenters. The grapes underwent a five-day cold soak before starting fermentation. Cap management consisted of plunging between one and four times daily, with a maximum fermentation temperature of 30 degrees Celsius. The wine was on skins for approximately 21 days, with the pressing date determined by taste. After 12 months of barrel-ageing in French oak barriques, of which 30% were new, the wine was bottled in September 2022.

**Alc**  
13.5%

**pH**  
3.75

**TA**  
5.16g/l

**NOSE:** The 2021 Te Wahi Pinot Noir is open and expressive, with appealing hints of dark chocolate and cherry liqueur alongside a touch of minty freshness.



**PALATE:** The palate is fresh and lively, with vibrant, juicy acidity and a beautiful sense of purity. There's an attractive damson jelly note alongside darker cold brew coffee characters and – again – a lovely crushed mint leaf lift. The tannins are fine and silky, giving the wine a supple and appealing texture.



# Te Wahi

2021



## SEASON SUMMARY

The 2019 growing season began with an early budburst after a mild winter and warm early spring. Late spring brought cool, unsettled weather during flowering, which meant lower-than-average yields. The weather continued through December, but Christmas brought the gift of warm, dry conditions until harvest.

Vineyard crews undertook careful canopy work to ensure the grapes could bask in the sun, with the resulting fruit proving concentrated and complex.

We hand-picked the Chardonnay from March 9<sup>th</sup> until March 30<sup>th</sup>, at a point of excellent flavour concentration and acid balance.

## KEY VINEYARDS

Our Chardonnay comes from a combination of vineyards across the Omaka, Brancott, Rapaura and Renwick sub-regions. Their complementary soil types - the gravelly soils of the Wairau Valley and the cooler clay soils of the Southern Valleys - provide a great balance of ripeness and elegance.

The key vineyards include Barracks, Motukawa, Estate, Mustang, and Brook Street, with clones used across the B95, 15, 2/23, 548 and Mendoza blocks.

## WINEMAKING & BLENDING

After gentle pressing, the juice was settled and racked before being transferred to French oak barriques, of which 20% were new. Half of the batches were put to barrel with full solids (without racking). Following fermentation, the wine rested in barrel for 11 months before blending. 21% of the wine went through malolactic fermentation.

**Alc**  
13.4%

**pH**  
3.05

**TA**  
6.53 g/l

**NOSE:** The 2019 Chardonnay is fresh, fragrant and mouth-watering. The nose is redolent of orchard fruit, white peach, apricot, blossom and warm hay.



**PALATE:** The palate is concentrated, with notes of apple and pear balanced by gentle vanilla spice, hazelnut and a subtle saline note. A dart of citrus acidity delivers freshness and leads to a long and appealing finish.



# Chardonnay

2019

SEASON SUMMARY

Our vineyard crews had their work cut out for them this year. Budburst came early across the region, while the cold nights and frosts in September and October meant very early mornings for the crew. Fortunately, the frost protection we have on most of our vineyard sites kept the grapes safe.

Of course, Mother Nature rarely does things by halves. The challenging conditions continued: unsettled weather during the December flowering period meant good soil conditions but significant reductions in crop levels.

But while she can be stern, Mother Nature can be equally generous - even in the same season. The growing period for 2021 was a continuous thread of beautifully warm, dry conditions, which gave us very little disease pressure to worry about. And, as is often the case, the lower yields had a significant upside: fantastic fruit. The perfect temperatures meant that acid levels remained high, with the grapes developing their full flavour on the vine

KEY VINEYARDS

This Syrah comes from a tiny block of our Staete Landt vineyard in Central Wairau, within the area of Marlborough known as the “Golden Mile”. The site is very warm, with stony, free-draining soils that make it ideal for growing this Rhône variety.

WINEMAKING & BLENDING

Following extensive crop thinning and leaf plucking in the vineyard, the fruit entered the winery with perfect maturity. The grapes were destemmed and cold-soaked for five days ahead of fermentation. Following 21 days on skins with all plunging carried out by hand, the wine was then aged in barrel for 12 months and in stainless steel for 18 months.

Alc	pH	TA
13.41%	3.71	5.77g/l

NOSE

Aromatic and attractive on the nose, the Founders' Cellar 2021 Marlborough Syrah entices you immediately with notes of violet, black pepper spice and pure blue fruits.



PALATE

The palate is tightly wound, with ripe and structural tannins framing juicy but dusky dark berry fruit. There is a vibrant and mouth-watering vein of acidity to this wine, creating a fresh impression and cleansing the palate, ready for another taste.



Founders' Cellar

SYRAH  
2021



**Alc**  
12.5%

**TA**  
7.0 g/l

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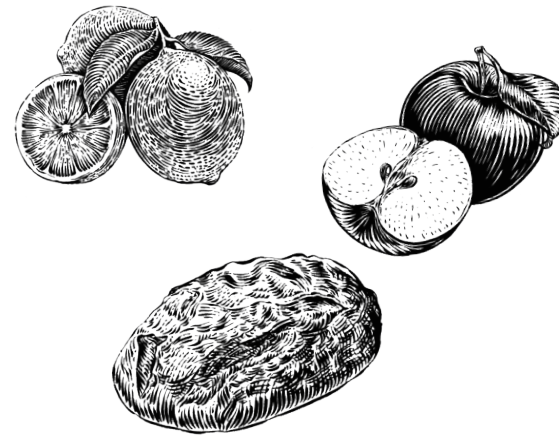
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**NOSE:** The Pelorus is crisp and balanced. The pale straw colour and aromas of ripe citrus hint at its Chardonnay origins. On the nose, a bouquet of apple and lemon complements the aromas of fresh bread, drawn from two years' bottle ageing on lees.



**PALATE:** The palate is toasty, creamy and complex, enhanced further by the lingering, nutty finish.



Pelorus  
NV