

SEASON SUMMARY

The season began relatively unsettled, leading to inconsistent fruit-set and therefore lower yields and looser bunches. It proved to be a blessing in disguise, as the season continued to be mild and relatively humid, with regular rainfall events from November to January.

Our vineyard teams worked tirelessly over this period, ensuring our fruit was well-tended. Rigorous canopy management was vital to manage increased disease pressure.

As the calendar clicked into March, however, the summer decided to stay and play a while longer. Long sunny days and cool nights provided the perfect environment for ripening the crop.

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.

The Pinot Noir harvest commenced on March 14th and was completed on April 8th.

KEY VINEYARDS

Our Pinot Noir comes from the cool clay soils and rolling, north-facing slopes of Marlborough's Southern Valleys region. The aged alluvial gravels and dense clay subsoils balance drainage and water availability to yield the region's best Pinot Noir grapes.

With over 30 years of experience with the variety in this region, our sites are selected carefully and each vineyard is tended with care. The vines are trained with vertical shoot positioning to make the most of the sunlight. The key vineyards for this variety are Mustang, Delta, and Barracks.

WINEMAKING & BLENDING

The Pinot Noir fruit was sorted using our optical sorter, before being gravity-fed into the open-topped fermentation tanks. The skins were gently plunged, with an average of 21 days' skin contact, and then 100% of the wine underwent malolactic fermentation. After fermentation, the wines were matured in French oak for 11 months, of which 30% was new.

Alc	pH	TA
13.5%	3.6	5.2g/l

NOSE: Beautifully aromatic and enticing on the nose, with a distinctly summery character. Scents of strawberry and cherry run alongside a touch of vanilla and toast.



PALATE: The palate is immediately bright and concentrated. Notes of sun-ripened Victoria plums, strawberry and cherry recall fruit picking on warm days. All is freshened and enlivened by a dart of redcurrant acidity.



Pinot Noir
2023

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 season began relatively unsettled, leading to inconsistent fruit-set and therefore lower yields and looser bunches. It proved to be a blessing in disguise, as the season continued to be mild and relatively humid, with regular rainfall events from November to January. Our vineyard teams worked tirelessly over this period, ensuring our fruit was well-tended. Rigorous canopy management was vital in light of increased disease pressure.

As the calendar clicked into March and April, however, the summer decided to stay and play a while longer.

The ripening period for this vintage was settled with cooler nights to help retain freshness. The canopies were strong, so there was no rush to pick the fruit so we were able to take the time to hand pick each individual parcel when it was ready to go.

KEY VINEYARDS

Te Koko comes from our older vines planted on the floor of the Wairau Valley. The warm, free-draining gravelly soils of the Motukawa, Widow's Block, Mustang and Brook Street vineyards are ideal for Sauvignon Blanc.

WINEMAKING & BLENDING

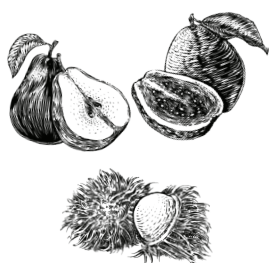
After gentle pressing and settling for 24 hours, the juice was racked directly to French oak barrels (7% new) and large format wooden cives, where it underwent a slow and steady fermentation that was initiated by indigenous yeasts. The primary fermentation progressed carefully, gaining complexity over four to five months under the watchful eye of our winemaking team. The wine rested in a mixture of barriques, oak cives and concrete on fine lees for 11 months, after which it was blended. The winemaking team decided to finish the ageing in a less oxidative approach, using stainless steel, concrete tanks and large-format wooden cives. Careful maturation in the cellar creates the unique texture and acid profile of Te Koko, with the resultant wine reposing a delicate balance.

Alc
13.5%

pH
3.01

TA
7.01g/l

NOSE: The nose is a little reticent initially, but with time in the glass opens to reveal notes of just-ripe mango, lemon verbena and juicy sun-warmed lemon.



PALATE: The palate is concentrated and mouthwateringly complex. The sun-warmed impression continues, with notes of meadow hay, preserved citrus, and white nectarine, with layers of salted almond and a gentle smoky minerality leading through to a long and focused finish.



Te Koko
2023

SEASON SUMMARY

After three years of El Niño conditions, 2022 in Central Otago was a classic La Niña year; hot, dry and beautiful. Day time temperatures during the summer were in the 30s, but the evenings became cooler as harvest drew near.

Following a settled spring and flowering, fruit set was excellent, and the glorious weather during harvest allowed for long hangtime and – therefore – good skin ripeness.

KEY VINEYARDS

Our Northburn vineyard sits on the steep, hilly east bank of Lake Dunstan in Central Otago. 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.

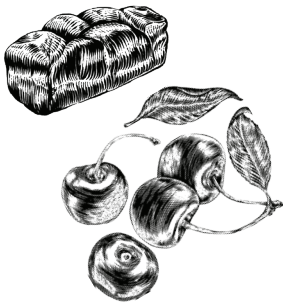
WINEMAKING & BLENDING

The fruit for this wine comes from the young vine fruit planted at our Northburn vineyard. 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. Following stabilisation, the wine is aged en tirage for 24 months. After disgorging, a dosage of 5g/l is added to the wine before the cork is inserted.

Alc	pH	TA
12.5%	3.06	6.25g/l

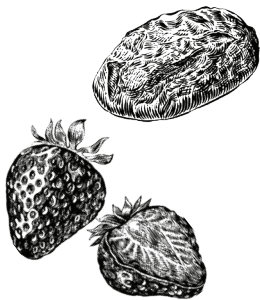
NOSE

Appealing rose petal, red cherry and wild strawberry overlay savoury almond and warm brioche notes.



PALATE

Finely balanced on the palate, dancing between elegant floral and red fruit notes, subtle fresh bread and toasted nut characters, and a lively fresh acidity. The bead is very fine, lending a sense of finesse to this wine, and carrying the palate through to a long, attractive finish.



Founders' Cellar

NORTHBURN VINTAGE ROSÉ
2022

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

The grapes for this wine come from our Mustang Vineyard, located in the Southern Valleys area of Marlborough's Wairau Valley. Mustang is an important vineyard for the three main varieties that we grow. The high clay content in the soils allows greater water retention, creating the ideal environment for Pinot Noir.

WINEMAKING & BLENDING

A blend of the 10/5 clone and clone 5. Hand-harvested and de-stemmed, with the fermentation initiated by wild yeast following a five-day cold soak. The wine spent 20 days on skins before being raked into barrels. The wine was aged for 12 months in French oak barriques and six months in stainless steel ahead of bottling.

Alc	pH	TA
13.31%	3.54	5.73g/l

NOSE

The 2021 Mustang Pinot from the Founders' Cellar Collection is immediately and deliciously fragrant in the glass, offering notes of cherry and boysenberry bound with soft rose petal notes and a hint of warm pie crust.



PALATE

On the palate, the fruit notes take on a pure and juicy character, framed by silky tannins and subtle savoury oak notes. Vibrant acidity enlivens and carries the wine through to a lingering and moreish finish.



Founders' Cellar

**MUSTANG PINOT NOIR
2021**

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.

Several different clones of Chardonnay and Pinot Noir are used in the vinification of Pelorus. 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.

WINEMAKING & BLENDING

Several different clones of Chardonnay and Pinot Noir are used in the vinification of Pelorus. 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

Alc
12.57%

TA
7.0g/l

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
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