

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

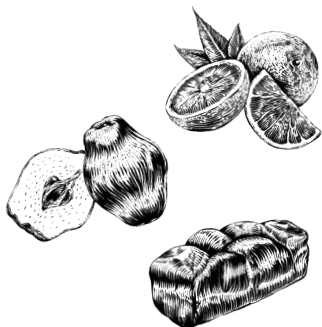
Several different clones of Chardonnay and Pinot Noir are used in the vinification of Pelorus Rosé. All grapes are whole-bunch pressed, and the juice is settled for 48 hours before being racked from the solid lees. Fermentation takes place in stainless steel tanks, where the wine also goes through malolactic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

The Sauvignon Blanc harvest got underway on 17 March 2025, with the first blocks picked showing plenty of promise and ripeness. The excellent weather conditions allowed us to move around and pick blocks at our leisure, once we were happy with maturity and acid balance. The 26th of March saw the pace of the Sauvignon Blanc harvest pick up significantly, as the fine weather hurried the blocks along from a ripeness perspective. We picked 24/7 until the last of the Sauvignon Blanc was wrapped up on 2 April 2025.

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

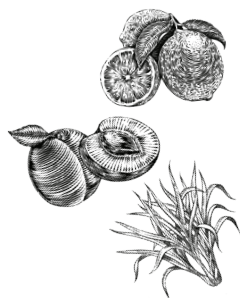
Following the harvest, the free-run juice was cold settled before racking and inoculation with selected yeast. Fermentation was carried out primarily in stainless steel tanks, with around 1.8% of the blend fermented at warmer temperatures in large-format oak vats. A portion was also fermented using wild yeast to build texture and complexity. As usual, our Sauvignon Blanc was blended stringently to include only the best; in 2025, we tasted 80 different portions, of which 61 were selected to create the final blend.

Alc
13.5%

pH
3.26

TA
7.62g/l

NOSE: Open and expressive on the nose, with notes of peach, elderflower, makrut lime and freshly squeezed lemon.



PALATE: On the palate, bright lemon curd-like notes are layered over subtle white nectarine and refreshing sea salt and dune grass aromas reminiscent of a cool sea breeze at the end of a warm day. There's a sense of poise, with the refined mid palate balanced by a steel-cut citrus acidity and an elegant finish.



Sauvignon
Blanc
2025

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 Chardonnay harvest commenced on March 23rd and was completed on 9th April.

KEY VINEYARDS

Our Chardonnay comes from a combination of vineyards, chosen for their complementary soil types. The warm gravelly soils of the Wairau Valley and the cooler clay soils of the Southern Valleys are used in unison to provide a great balance of ripeness and elegance.

The key vineyards include Mustang, Brookby, Valhalla and Widows and Cloudy Bay Estate, 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) and new 6-kilolitre cuves. After fermentation, the wine rested in barrel and cuve for 11 months before blending. 100% of the wine underwent malolactic fermentation.

Alc
13.5%

pH
3.19

TA
6.77g/l

NOSE: Open and expressive on the nose, with enticing notes of white nectarine, pear and citrus complemented by a touch of subtle, savoury oak.



PALATE: This wine is taut at first, unfurling in the glass to reveal notes of vibrant citrus, just-ripe apricot, greengage and a refreshing vein of minerality that adds a sense of drive to the concentrated and mouthwatering palate.



Chardonnay

2023

SEASON SUMMARY

The 2022 growing season presented more of a challenge than the previous three. It reinforced and reminded us of the importance of our vineyard teams and the work they do to ensure the quality of our fruit.

The season began well, with water reserves replenished by extensive rain during winter. Spring was gentle, and our protection systems easily mitigated what little frost there was. Chardonnay flowered well despite some unsettled weather that seemed determined to rain on our parade.

We undertook extensive crop thinning to create optimal balance in the vines and mitigate against high disease pressure. This thinning, combined with long hours of canopy management as the season progressed, was vital to ensuring healthy fruit.

Harvest took place under excellent conditions, and we were able to pick the grapes at perfect maturity.

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 for greater water retention, creating the ideal environment for Chardonnay.

WINEMAKING & BLENDING

This Chardonnay is entirely from the Mendoza clone, which contributes its distinctive concentration and vibrancy to this wine. The fruit was handpicked and whole-bunch pressed before undergoing fermentation in French oak barrels and a large format oak cuve. The fermentation was started using a culture derived from vineyard flowers, and the wine rested in barrels for 11 months ahead of an additional six months in stainless steel.

Alc	pH	TA
13.6%	6.86	13.83g/l

NOSE

The 2022 Founders' Cellar Mustang Chardonnay is an open and appealing wine on the nose that recalls warm summer days, with notes of ripe white peach, russet apple and a hint of pleasing vanilla.



PALATE

Those summery notes carry through onto the palate, where they are hemmed in by a deliciously mouth-watering acidity. Subtle oak characters add a gentle toasted note as if leading away from summer towards the first distant autumn bonfire.



Founders' Cellar

MUSTANG CHARDONNAY
2022

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.

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 mostly destemmed, and cold-soaked for five days ahead of fermentation. Following ferment, with all plunging carried out by hand, the ferment bins were filled and sealed for an extended post-ferment maceration. The wine was then aged in barrel for 12 months.

Alc	pH	TA
12.58%	3.8	5.77g/l

NOSE

Aromatic and attractive on the nose, the Founders’ Cellar 2023 Marlborough Syrah is redolent with notes reminiscent of the end of summer: warm brambly fruit, subtle vanilla and just a touch of autumnal spice and woodsmoke.



PALATE

The palate is open and expressive, with ripe and structural tannins framing , but crunchy, hedgerow fruit. A hint of store-cupboard spice adds some depth and complexity, and a freshening acidity provides balance and an elegant lift. Crowd-pleasing in the best way, this is a dangerously more-ish Syrah.



Founders' Cellar

SYRAH
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.

Parcels were hand-picked, starting on 23 March 2022 and finishing on 29 March 2022.

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 grapes for Te Wahi 2022 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 2023.

Alc	pH	TA
13.5%	3.72	4.99g/l

NOSE: Reticent at first but unfurling to reveal exotic and enticing notes of damson, raw cacao and a hint of star anise.



PALATE: On the palate, the silky tannins provide subtle structure, underpinning a core of pure autumnal blackberry, plum and sweet sloe. There are notes of fragrant spice and subtle vanillin, and an almost-graphite freshness that creates a sense of poise and balance.



Te Wahi
2022