

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.

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 Gamay was an exciting find for our teams, after we acquired a new vineyard. The vineyard is nestled in the heart of the Central Wairau region, and very close to the winery. It is a warm and dry site, creating ideal conditions to get this variety beautifully ripe.

WINEMAKING & BLENDING

The fruit was hand-picked, and 50% destemmed. The destemmed fruit was fermented in open top stainless steel fermenters, with the whole clusters undergoing carbonic fermentation with a selected Gamay-yeast. The resulting wine spent 21 days on skins, before being pressed and aged in a combination of 30% stainless steel and 70% one year old oak for six months.

Alc
12.5%

pH
3.65

TA
4.71g/l

NOSE

This wine is immediately appealing and expressive, bursting with notes of ripe raspberry, cherry and a touch of spice.



PALATE

On the palate, the crunchy red berry-fruit notes remain to the fore, gently underpinned by some savoury notes, derived from the whole bunch fermentation. This is juicy, fun and dangerously drinkable. Enjoy at room temperature, or lightly chilled.



Founders' Cellar

**GAMAY
2025**