

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

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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
NV

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 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

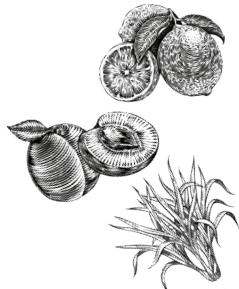
Our Sauvignon Blanc comes largely from vineyards planted on the Wairau Valley floor, where the climate and free-draining gravelly soils are perfect for Sauvignon Blanc. This includes the Estate, Motukawa, Widow's Block, Red Shed and Mustang vineyards.

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	pH	TA
13%	3.26	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

Dry, challenging, rewarding. In fact, the 2016 season was one of the driest Marlborough has seen since vineyards were first planted.

A cool start to the growing season brought frequent frosts, providing challenges right up until flowering. January to April, however, saw warmer than average temperatures. The excellent ripening conditions were reminiscent of the famous 2010, 2014 and 2015 seasons.

We began hand-picking the Sauvignon Blanc used for Te Koko on 4th April. The harvest window was short and swift with the picking completed within the week, on 10th April.

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, Widows, Estate and Brook Street vineyards are ideal for Sauvignon Blanc.

WINEMAKING & BLENDING

After gentle pressing and settling for a period of 24 hours, the juice was racked directly to French oak barrels (8% new) 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 barrel on fine for 15 months. Careful maturation in the cellar creates the unique texture and acid profile of Te Koko, with the resultant wine reposing a delicate balance. The barrels were tasted diligently prior to the final blending and bottling.

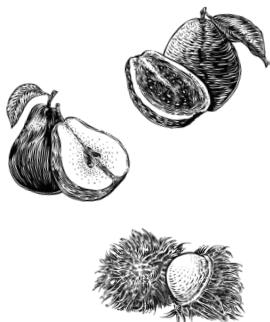
Alc
13.0%

pH
3.09

TA
7.1 g/l



NOSE: The 2016 Te Koko Sauvignon Blanc is concentrated and complex. The nose is a pleasure of white peach, preserved citrus and tropical vibrance.



PALATE: Its expressive and vibrant palate welcomes the tongue with ripe stone fruits and citrus intensity. Given time in the glass, the wine opens out to reveal guava and rambutan. Long, lingering notes of orchard fruit and a pleasing burst of freshness make the next sip a certainty.



Te Koko
2016

SEASON SUMMARY

The 2020 growing season was a cool one, bookended by frosts. Unsettled and windy weather during the early part of the season led to both drawn-out flowering and poor fruit set, leading to small bunches. During a colder-than-average summer, this smaller crop ensured that quality and concentration were maintained and maturity was achieved by harvest. The season left us in the same manner it had arrived, and we had to fight the frost the night before our first hand-pick of the year.

2020 was also memorable as it was the year of COVID-19, which added challenges to our situation, although we remained grateful that we were allowed to continue with harvest during what was a difficult time for everyone.

We hand-picked the grapes between the 29th of March and the 18th of April.

KEY VINEYARDS

Founders' Cellar Central Otago Pinot Noir is 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.

WINEMAKING & BLENDING

The grapes were predominantly de-stemmed into open-top fermenters, undergoing 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 June 2021.

Alc	pH	TA
13.82%	3.77	5.04g/l

NOSE

The 2020 Founders' Cellar Central Otago Pinot Noir is open and expressive, carrying notes of boysenberry, violets, and anaerobic-fermented coffee beans.



PALATE

The palate is similarly open and appealing, with soft damson plum and hedgerow fruit framed by a touch of toastiness, gentle tannins and a bright acidity akin to biting into fridge-cold blueberries.



Founders' Cellar

CENTRAL OTAGO PINOT NOIR
2020

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.

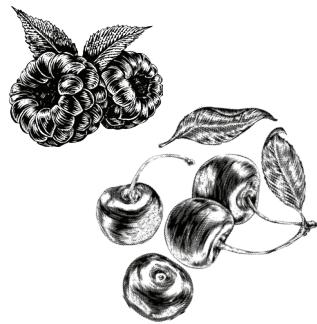
WINEMAKING & BLENDING

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	pH	TA
12.5%	3.65	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

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 arrived it did.

In Marlborough, we experienced our driest 10 months since records began, with drought being declared in mid-March. It was also beautifully sunny, and certainly a blessing from a disease-control point of view.

The summer of warm, dry days allowed the Chardonnay to ripen beautifully, and coupled up with slightly cooler nights, it meant that the carefully hand-picked fruit arrived at the winery in perfect condition.

KEY VINEYARDS

40% grown under organic management by one of our growers to the east of the town of Blenheim. The soils there are a little richer, creating intense fruit-forward characters in the wine. The rest is from our Mustang vineyard, located in the Southern Valleys area of Marlborough's Wairau Valley. The high clay content in the soils allows for greater water retention, creating the ideal environment for Chardonnay.

WINEMAKING & BLENDING

The fruit was hand-picked, and fermented in two vessels: one, a concrete format that looks a little like an elephant's foot and is therefore christened Barbar, the other a terracotta amphora known as an "elephant urn". The juice underwent spontaneous (wild) fermentation, and malolactic conversion, and rest on lees in its vessels for 15 months before bottling.

Alc
12.5%

pH
3.5

TA
5.66g/l

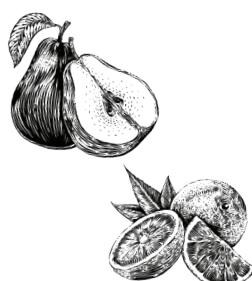
NOSE

Open on the nose, giving the impression of an orchard on a warm day, melding notes of ripe apples, blossom and something akin to hay.



PALATE

The palate is redolent with similar notes that are found on the nose, combined with juicy white nectarine and a ripe lemony acidity and a hint of saline, which bring freshness and balance.



Founders' Cellar

UNOAKED CHARDONNAY
2024