

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.

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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
13%

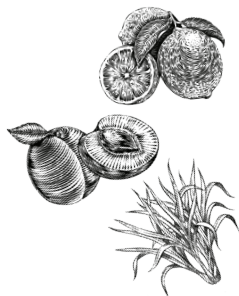
pH
3.26

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 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.

The Chardonnay harvest commenced on March 12th and was completed on 4th 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, Barracks, 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 3.21	TA 6.37g/l
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NOSE: A little reticent at first, but with time in the glass and some gentle swirling, notes of ripe citrus, white stone fruit and warm croissants.



PALATE: On the palate, this is layered and appealing. There are notes of warm meyer lemon, apricot, and fresh cut apples. It has a beautiful mouth-filling texture; oak is present, but subtle, imparting a gentle vanilla and sugared pastry note that frames the fruit. The finish is long and fresh, with just a hint of apple skin phenolic.



Chardonnay

2024

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 full bunches and a good yield.

However, 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 harvest period was dry and settled, which allowed us to pick at our leisure, ensuring that everything that reached the winery was at its optimum maturity, and showing beautiful balance and complexity.

KEY VINEYARDS

All Clone 95 from our Barracks 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 a rich, concentrated and complex Chardonnay. ay.

WINEMAKING & BLENDING

The fruit was hand-picked, and fermented in a terracotta amphora. The juice underwent spontaneous (wild) fermentation, and full malolactic conversion, and rested on lees in its vessels for 12 months before bottling with minimal sulphur.

Alc
14%

pH
3.32

TA
6.28g/l

NOSE

Immediately intriguing on the nose, with notes of florals, greengage plum, a hint of fresh mango and some juicy lemonade citrus.



PALATE

This is an exuberant wine in the glass, showing a rich complexity and plenty of concentration. There is a core of juicy Braeburn apple, overlaid with notes of honeyed lemon and orchard blossom. The finish is long and mouthwatering, and finishes with a clean sense of rain-washed riverstone minerality.



Founders' Cellar

AMPHORA CHARDONNAY
2025

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 racked 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

Te Wāhi

PINOT NOIR 2022

Tasting notes

SEASON SUMMARY

The 2022 season began cool and measured, keeping yields naturally lower and bunches smaller. Summer remained mild and even, with pockets of warmth allowing slow, steady ripening. By autumn, Central Otago offered long, settled days and crisp nights that preserved freshness while building depth. With no rush to pick, each parcel was harvested at perfect maturity, delivering fruit of exceptional balance and finesse.

THE VINEYARDS

Te Wāhi 2022 is drawn entirely from Cloudy Bay's Northburn vineyard in Central Otago. Low-vigour, schist-derived, free-draining soils and high planting density give fruit of power and poise, while the site's mix of mature blocks contributes dark fruit, spice and fine structure balanced by aromatic lift and freshness.

WINEMAKING & BLENDING

Hand-harvested, gently destemmed and fermented in open-top wooden cuves and stainless steel, with wild yeasts wherever possible. The young wine is then rested for over a year in French oak barriques (around 30% new), knitting fine tannins with subtle spice while preserving bright fruit. Bottled only once balance and texture were fully integrated, it is built to age gracefully for over a decade.

Alc
14%

pH
3.72

TA
4.99 g/L

Cellaring

Enjoy now or age gracefully for 10-15 years

Oak Maturation

14 months French oak (≈30% new)

NOSE

Initially reserved, then unfurling with dark cherry, blackberry and boysenberry, lifted by violet, dried herbs and subtle barrel spice.



THE PALATE

Silky yet powerful, the palate holds a brooding core of spiced red fruit and forest floor. Layers of clove, cinnamon, liquorice and dried herbs unfold into a long, textural finish - elegant, structured and quietly compelling.

