

Alc
14.1%

pH
3.17

TA
6.0g/l

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.

KEY VINEYARDS

This Sauvignon Blanc comes entirely from the Widow's Vineyard in the Central Wairau Valley in Marlborough. This vineyard was originally purchased by the owners of Veuve Clicquot at the beginning of our relationship in the early 1990s and takes its name from the eponymous La Veuve (Widow) Clicquot herself. It lay fallow for a while before being planted in 1999, with the first harvest from this block in 2002. Since then, it has always been an important part of the Cloudy Bay Sauvignon Blanc blend.

WINEMAKING & BLENDING

Following harvest, the free-run juice was settled before racking. It was fermented by indigenous yeast in French oak barriques, cigars (unique barrel shape) and an oak cuve – around 26% new oak. Following fermentation, the wine was matured in a concrete tulip vessel for 6 months, creating layers of texture and complexity due to the contact with the yeast lees. The resulting wine is unfinned and vegan friendly. This wine was bottled in June 2026.

NOSE

The 2025 Founders' Cellar Widow's Vineyard Sauvignon Blanc is subtle on the nose, with notes of ripe greengage plum, lime, white nectarine, nashi pear, chamomile and an enticing mineral quality akin to chalk dust.

PALATE

Softly textural on the palate with layers of white stone fruit, apple-skin, lemon curd and hints of lemongrass and verbena. While this is a mouth-filling and rounded wine, this richer quality is balanced by a bony acidity and refreshing salinity that carry through to a long, fresh finish.

CLOUDY BAY

NEW ZEALAND



Founders' Cellar

WIDOWS SAUVIGNON BLANC
2025