WAITAKI VALLEY
WINE OF NEW ZEALAND

PINOT NOIR 2025



VINTAGE REVIEW

The thumbprint of this vintage was stamped in the first eight weeks of the growing season, with a mild, settled spring markedly warmer than a typical Waitaki start. Consistent growth followed, uninterrupted by the usual cold snaps of wind or rain in the lead-up to Christmas. Flowering was swift and uniform, resulting in well-structured bunches and promising yields.

The period through veraison remained calm, with warm days and cool nights promoting balance and flavour development. With such an abundance of fruit, we had the rare luxury of reducing the crop load, a deliberate step to preserve quality and drive texture.

An early harvest unfolded under near-perfect conditions, with no threat from autumn frosts, rounding off a seamless season and another standout vintage for Waitaki.

TASTING NOTE

Born of a single vineyard, hand harvested and hand pruned, our wines reflect the unique terroir of Waitaki Valley.

The nose shows concentrated wild berry fruit with lifted vanilla notes, supported by nuances of forest floor and subtle spice. The palate is medium-bodied with fine-grained, firm yet fresh tannins, giving balance and structure. A precise and elegant Pinot Noir, true to the limestone-influenced soils and cool-climate expression of the Waitaki Valley.

AT THE TABLE Duck breast, roast lamb, or slow-cooked mushrooms with thyme.

VITICULTURE

Viticulturist: Timbo Deaker
Location: Waitaki Valley, North Otago
Climate: Maritime influenced
Clones: UCD5, Abel, 667, 115
Soils: Limestone based soils spread through river gravels
Vine age: Planted 2005
Vine density: 5,000 / Hectare
Pruning: Cane pruned

WINEMAKING

Winemaker: Antony Worch
Harvest date: 11th and 17th April 2025
Brix: 23.4
Residual sugar: <1 g/L
pH: 3.64
TA: 4.8 g/L
Whole bunch: 10% (average)
Peak Fermentation Temp: 28 Degrees Celsius
French oak: 100%
Oak age: Mixed 1–4 year
Time in barrel: 9 Months
Fining: None
Filtering: Coarse filtration
Alcohol: 13.0% Alc
Produced: 486 six-packs
Bottling date: 6th March 2026

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