WAITAKI VALLEY
WINE OF NEW ZEALAND

ROSÉ 2026



VINTAGE REVIEW

Waitaki Valley's 2026 growing season will be remembered as a year in which viticultural decisions shaped wine style more than any dramatic climatic swing. While growing degree day accumulation was broadly comparable to 2025, the season unfolded under a cooler, cloudier summer pattern, punctuated by intermittent rainfall that kept vine pace measured and encouraged a longer, more detailed ripening curve.

Spring delivered several frost and snowfall events, reinforcing Waitaki's reputation as one of New Zealand's most marginal cool-climate regions; however, the vineyard escaped damage, resulting in relatively even budburst and steady shoot development. With fewer highly solar-driven days, vine metabolism remained slow, tempering sugar accumulation in relation to flavour development and favouring physiological ripeness at lower potential alcohols.

In glass, the vintage signature is perfumed and finely boned, marked by lifted florals and a distinct lavender-like scent, with poise, freshness and precision at the core.

TASTING NOTE

Born of a single vineyard, capturing the clear, cool precision of Waitaki Valley, hand-pruned, hand-harvested, and drawn from limestone-rich soils.

Q Rosé is crafted from 100% Pinot Noir. Seductive pale pink in colour, it opens with expressive aromas of watermelon, red currant and crystallised ginger. A portion is fermented in French oak barriques, bringing added concentration, texture and depth to the palate. Dry, elegant and beautifully gastronomic.

AT THE TABLE Chilled shellfish, grilled prawns, or a plate of charcuterie in the sun.

VITICULTURE

Viticulturist: Timbo Deaker
Location: Waitaki Valley, North Otago
Climate: Maritime influenced
Clones: UCD5, Abel
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: 11–15th April 2026
Brix: 21.5
Residual sugar: 4 g/L
pH: 3.28
TA: 6.7 g/L
Whole bunch: 100%
Peak Fermentation Temp: 18 Degrees Celsius
French oak: 10% of the blend
Oak age: Mixed 1–4 year
Time in barrel: 3 Weeks, then blended back to tank
Fining: None
Filtering: Sterile
Alcohol: 13.0% Alc
Produced: 758 six-packs
Bottling date: 16th September 2026

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