

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.

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.

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.

Alc
12.5%

TA
7.0 g/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

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 grape 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. The end result is a vintage of outstanding quality and a Sauvignon Blanc with the hallmarks of a future classic

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, Widows, 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 approximately 4% of the blend fermented at warmer temperatures in old French oak barriques and large format oak vats. As usual, our Sauvignon Blanc was blended stringently to include only the best; in 2021 the final blend comprises 87 different portions.

Alc	pH	TA	RS
13.3%	3.14	6.83 g/l	2.6 g/L

NOSE: The 2021 Sauvignon Blanc is intense and vibrant. The nose is open, appealing and expressive, with ripe passionfruit, white peach and a hint of lime.



PALATE: The palate is deliciously concentrated and tropical, underpinned by nectarine and blossoms. Saline notes bring structure, while passionfruit and vibrant citrus acidity bring balance. The compelling finish encourages you to take another sip, and then another. It also hints at the rewards of keeping a bottle aside for a future special event - if you can wait, that is.



Sauvignon Blanc

2021

SEASON SUMMARY

Vineyard flower set has a direct effect on bud fruitfulness the following year. With 2012's poor flower set in mind, our team pruned to their advantage, laying down additional canes where appropriate.

Ideal spring conditions during flowering and budburst gave our vines great balance come bunch development. Fastidious canopy management throughout the mild and sunny growing season ensured fruit developed and ripened at an ideal rate.

The harvest of our Sauvignon Blanc fruit commenced on March 29th, with the first fruit coming in from the Rapaura and Renwick subregions. The compact harvest lasted just two weeks, finishing on April 15th. Crop levels were well balanced and slightly below average.

KEY VINEYARDS

Te Koko comes from our oldest vines planted on the floor of the Wairau Valley. The warm, free-draining gravelly soils of the Motukawa, Widow's Block, Estate and Brook Street vineyards are ideal for Sauvignon Blanc.

WINEMAKING & BLENDING

After gentle pressing and settling for 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 lees 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
13.5%

pH
3.16

TA
7.1g/l

NOSE: The 2013 Te Koko Sauvignon Blanc is juicy, vibrant and exotic. Aromas of honeysuckle and sweet herbs are supported by an immediate flavour of white nectarine.



PALATE: The mouthwatering palate has hints of white peach, makrut lime and lemongrass. Its texture is ripe and round, while flinty minerality adds an ethereal, savoury complexity. The structure is underpinned by carefully-intertwined acidity that builds to a fresh and vibrant finish.



Te Koko
2013

SEASON SUMMARY

Our friendship with Mother Nature is always on her terms, and this year was no exception. In her benevolence, she decided to grant near-perfect conditions in the vineyards. It was a dry but not particularly hot year in Marlborough, which let the fruit mature with little stress on the vines.

The dry weather was also a godsend for our vineyard team. Despite a rainy December, there was very little disease pressure to worry about after Christmas. The crew undertook canopy work to let the bunches soak up the sun. The result? Full-flavoured, concentrated and complex fruit.

The harvest, under the cloud of COVID-19, was a challenge. But thanks to sunny days and cool nights there was plenty of time to pick the fruit at the perfect maturity.

The Pinot Noir harvest commenced on March 17th and was completed on April 5th.

KEY VINEYARDS

Our Pinot Noir comes from the cool clay soils and rolling, north-facing slopes of Marlborough's Southern Valleys region. The aged alluvial gravels and dense clay subsoils balance drainage and water availability to yield the region's best Pinot Noir grapes.

With over 30 years of experience with the variety in this region, our sites are selected carefully and each vineyard tended with care. The vines are trained with vertical shoot positioning to make the most of the sunlight. The key vineyards for this variety are Mustang, Delta, and Barracks.

WINEMAKING & BLENDING

The Pinot Noir fruit was gravity-fed into the open topped fermentation tanks, with 7% whole-bunch inclusion. The skins were gently plunged, with an average of 21 days' skin contact, and then 100% of the wine underwent malolactic fermentation. After fermentation the wines were matured in French oak for 11 months, of which 30% was new.

Alc
13.9%

pH
3.68

TA
5.16 g/l

NOSE: The 2020 Pinot Noir is fragrant, appealing and aromatic. Rose petals, dark cherries and blackberries fill the nose.



PALATE: On the palate, a core of rounded bramble fruit, ripe boysenberry and wild strawberry is unpinned by silky tannins and fine acidity. A concentrated yet elegant wine.



Pinot Noir
2020

SEASON SUMMARY

The 2018 growing season began in fine style. Settled conditions and absent frosts meant early budburst and successful flowering. December saw canopies flourish and signs of a good crop thanks to warm, dry conditions.

Just as it looked like we ought to prepare for an early harvest, a very gentle January washed over. The cooler temperatures set the conditions for steady, gentle ripening.

Vineyard crews spent their days tending to canopies and crops alike, ensuring the yielded fruit would come into the winery in excellent condition. A good thing, too, because the latter part of the season saw rain events that may have otherwise made things difficult.

KEY VINEYARDS

Mustang Pinot Noir is a winemakers' blend, designed to showcase the best characteristics of the vintage. For 2018, the fruit was picked from blocks in the Southern Valleys, including Barracks, tucked into the hills south of the Wairau River. These sites sit on stratified layers of aged alluvial gravel topsoils and dense clay subsoils, balancing drainage and water availability and yielding Marlborough's best Pinot Noir.

WINEMAKING & BLENDING

The Pinot Noir fruit was all de-stemmed before being gravity-fed into the open-topped fermentation vessels and cold-soaked for several days.

Fermentations were carried out with indigenous yeasts, reaching a peak temperature of 32°C. During the fermentation, we plunged the caps to ensure gentle and complete extraction of tannins, colour and flavours. Following three weeks on skins, each batch was transferred into French oak barrels and matured for 12 months before blending. Only two barrels made.

Alc	pH	TA
13.47%	3.67	5.52g/l

NOSE: The 2018 Mustang Pinot Noir is appealing on the nose, with notes plum, rosehip and subtle strawberry, melding with a touch of spice.



PALATE: Open and expressive on the palate, with wild strawberry and damson fruit framed by elegant tannins. Drinking beautifully now.



Mustang
Pinot Noir
2018

SEASON SUMMARY

The 2018 growing season began with a bang and never really fizzled out. Spring was hot and, abnormally for Central Otago, very still; this meant excellent flowering and fruit set in the vineyards. The high temperatures continued through January, with 21 days in the month over 30°C, but February brought cooler temperatures and 150mm of rain. Good canopy management kept things clean and the fruit was all picked in great condition. Harvest began in early March, far earlier than normal.

We hand-picked the grapes between the 8th and 23rd of March. Sugar levels ranged from 23.0 to 25.3 Brix, with an average of 23.9.

KEY VINEYARDS

Te Wahi is a true expression of Central Otago Pinot Noir, 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 lake bed. Calvert produces opulent, elegant and sweetly-scented fruit.

These complementary vineyards work together to deliver a beautifully balanced wine.

WINEMAKING & BLENDING

The grapes for Te Wahi 2018 were predominantly destemmed into open-top fermenters, with 22% whole-bunch inclusion. The grapes underwent a five-day cold soak before the start of wild yeast fermentation. Cap management consisted of plunging between one and four times daily, with a maximum fermentation temperature of 30 degrees Celsius. Total skin contact time ranged from 12 to 19 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 on the 12th of February 2020.

Alc
13.5%

pH
3.58

TA
5.47 g/l

NOSE: The 2018 Te Wahi Pinot Noir is dark and intense. On the nose, you'll find dusky brambles, wild strawberries and hints of violet.



PALATE: The palate is elegant and abounds with damson and hedgerow fruit. Dense tannins and vibrant freshness bring tension, balance and clarity, drawing to a long and focused finish.



Te Wahi
2018