

2025  
PINOT GRIS  
NEW ZEALAND



*“It’s splendidly fruited and delightfully expressed on the nose, showing green rockmelon, Nashi pear, lemon peel, and floral aromas. The palate delivers succulent fruit flavours with a beautifully rounded mouthfeel, finishing long and delectable. At its best: now to 2028.”*

★★★★★ Sam Kim, December 2025

From snow capped mountains to endless coastline, our native Toi Toi expresses itself distinctively across New Zealand. This adaptability is the inspiration for our wines - crafted from New Zealand’s best grape growing regions.

**Proudly family owned and sustainably produced - protecting our lands for future generations.**

**Wine Notes**

The 2025 vintage delivers a beautifully expressive Pinot Gris that reflects Marlborough’s cool-climate purity and vibrant fruit character. In the glass, it shows a very bright, delicate spun gold hue, hinting at freshness and charm. Youthful and inviting, the bouquet reveals green rockmelon, Nashi pear, lemon peel and honeysuckle. The palate is succulent and rounded, offering generous pear and citrus flavours with a subtle touch of white spice. An off-dry expression is balanced by bright acidity, finishing fresh, harmonious and lingering.

**Viticulture and Winemaking**

The majority of the 2025 Pinot Gris was sourced from Marlborough, where an excellent growing season provided clean, expressive fruit with vibrant natural acidity. Warm spring conditions supported strong flowering and even fruit set, while a cooler mid-summer period allowed flavours to develop steadily on the vine. Our fruit was harvested in carefully managed parcels, giving the winemaking team a range of components to build balance and texture. Each parcel was gently pressed with minimal skin contact before cool fermentation in stainless steel to retain freshness and varietal purity. After fermentation, selected tanks were blended to achieve the desired off-dry style, then bottled early to capture the bright aromatics and lively character of the 2025 vintage.

**Wine Analysis**

Alcohol 12.55%
pH 3.56
TA 5.48g/L
Residual Sugar 7.13g/L



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