



Maude
Central Otago
Rosé
2025

Vintage Summary

Vintage 2025 was one of patience—a season that tested our resilience early on, but ultimately rewarded us with beautiful expressive wines with wonderful balance and character. The growing season began with a challenge: an unusually late snowfall followed by a devastating frost which hit at a time the young shoots were at their most vulnerable. Across all our vineyards, we sustained a 30% crop loss—an undeniably tough start. But as is so often the case in Central Otago, nature found its rhythm. From flowering onward, the weather turned in our favour. Warm days, never too hot, were followed by cool, refreshing nights. This ideal diurnal fluctuation encouraged slow, even ripening and allowed complex flavours and aromas to develop. All that was required then was patience.

Harvest was slightly later than in recent years, a reflection of the moderate season. The fruit we brought in was pristine: small, concentrated berries with vibrant acidity and outstanding flavour. The 2025 wines already show remarkable varietal clarity. They speak not only of place, but of a season that called for a calm hand in the vineyard and rewarded our patience.

100% Pinot noir from Clone 5 and all sourced from our Mohawk Hill Vineyard in Lowburn. Chilled fruit is foot stomped and spends 8 hours on skins, allowing the juice to develop a pale blush colour and draw out some of the wonderful Pinot Noir aromatics. A 'Provincial' style with rose petals, watermelon and wild herbs on the bouquet and beautifully dry, crisp and textural.

Harvest Date : 19th March, 2025
Bottling Date : 21st July 2025
Quantity Bottled: 395 dozen
Alcohol: 14.0%
Res Sugar: 2.5 g/L
pH: 3.39
Acidity: 6.4 g/L

Produced and bottled by:
Maude Wines
Central Otago New Zealand
maudewines.com

