



Maude
Central Otago
Sauvignon Blanc
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.

Pisa Vineyard blend / Central Otago

Black currant vine, fennel and green apple aromas, those we have come to expect and celebrate from our Central Otago Sauvignon Blanc. A portion is fermented in new French oak barriques which elevates the aromatics, giving a smokey citrus aroma, adding weight, complexity and softening the palate.

Harvest Date: 31st March 2025
Bottling Date: 21st July 2025
Qty Bottled: 733 dozen
Residual Sugar: 2.0 g/L
Alcohol: 13.5%
pH: 3.02
Acidity: 7.5 g/L

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

