



Maude
Central Otago
Pinot Gris
2026

Vintage Summary

The 2026 growing season got off to a dramatic start with an unexpected snowfall at Mt Maude on 27 October. Fortunately, warm, windy weather quickly followed and, better still, the damaging frosts that often follow a spring snowfall never eventuated.

The season remained cooler and slower than we've become accustomed to in Central Otago. Persistent winds, regular rainfall and below-average temperatures delayed ripening by around two weeks. Those who live here will undoubtedly remember the 2026 summer for its absence.

Thankfully, autumn delivered, with warm days, cool nights and settled conditions allowing the fruit to ripen slowly and evenly. The 2026 wines are showing remarkable purity and intensity.

Central Otago Vineyard Blend—Lowburn /
Queensberry / Gibbston Vallley / Wanaka

Our 2026 Pinot Gris shows aromas of ripe pear, white peach and a hint of ginger. Forty percent of the wine was fermented in seasoned oak barriques to build texture and complexity, while the balance remained in stainless steel to retain freshness. Dry in style, it is richly textured with lovely weight and a long, balanced finish.

Harvest Date: 14th April—1st May 2026
Bottling Date: 1st July 2026
Qty Bottled: 4100 dozen
Residual Sugar: 2.0 g/L
Alcohol: 13.5%
pH: 3.26
Acidity: 7.2 g/L

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

