



Maude

Central Otago
Sauvignon Blanc
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.

St Bathans Vineyard / 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: 7th April 2026
Bottling Date: 6th August 2026
Qty Bottled: 755 dozen
Residual Sugar: 2.0 g/L
Alcohol: 13.5%
pH: 2.96
Acidity: 7.6 g/L

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

