



Reserve Maude

Mt Maude

Wanaka

Chardonnay

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.

Mt Maude Vineyard—Wanaka
Family owned & operated since 1994

Harvest Date: 23 April 2025
Bottling Date : 4 February 2026
Qty Bottled: 160 dozen
Alcohol 13.5%
pH 3.5
Acidity 6.1 g/L

Chardonnay 0.75 Ha / 380 m elevation
Vine age at harvest 31 years
Clone 6 / Mendoza
Wholebunch press / 100% barrique & 400 L puncheon
fermentation
Indigenous yeasts / 75% MLF

Maturation 5 + years

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

