



**Maude**  
Central Otago  
Pinot Gris  
2024

**Vintage Summary**

The 24/25 growing season was notably dynamic, transitioning from La Niña to the onset of El Niño and saw a variety of unpredictable weather patterns, including hailstorms, spring and autumn frost events. Fortunately, our vineyards escaped the hail, but we were not so lucky with the late October frost where we experienced a 20–40% damage to certain blocks, including Mt Maude. As we entered the new year, we experienced sunny, dry conditions accompanied by a cooler ripening period. Harvest commenced 7–10 days earlier than the previous year, yielding fruit with intense flavour profiles and excellent quality although a much-reduced quantity.

This Pinot Gris showcases a superb vintage with delightful aromas of ripe quince, pear drop, and stone fruit. 30% of the juice is fermented in seasoned oak barriques introducing the complex notes of almond meal and subtle biscuit, enriching the wine's character. This technique contributes to a dry style that is both full-bodied and beautifully balanced, offering a seamless blend of depth and freshness.

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Central Otago Vineyard Blend – Lowburn /  
Gibbston Valley / Queensberry / Wanaka

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Harvest Date: 15th–27th April 2024  
Bottling Date: 1st August 2024  
Qty Bottled: 2822 dozen  
Residual Sugar: 3.35 g/L  
Alcohol: 13.5%  
pH: 3.25  
Acidity: 6.8 g/L

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Produced and bottled by:  
Maude Wines  
Central Otago New Zealand  
[maudewines.com](http://maudewines.com)

