



**Maude**  
Central Otago  
Pinot Gris  
2025

**Vintage Summary**

Vintage 2025 was a lesson in patience—a challenging start gave way to a beautifully balanced and expressive season. An unusually late snowfall and damaging frost early on resulted in a 30% crop loss, but Central Otago's rhythm soon returned. From flowering, warm days and cool nights created ideal conditions for slow, even ripening and flavour development. Harvest came slightly later than usual, delivering pristine fruit: small, concentrated berries with vibrant acidity and purity. The resulting wines show remarkable varietal clarity, reflecting both site and season beautifully.

Our 2025 Pinot Gris is brimming with enticing aromas of ripe quince, pear drop, musk, and stone fruit. To build texture and complexity, 40% of the juice was fermented in seasoned oak barriques, lending notes of almond meal and biscuit. The remaining portion, fermented in stainless steel, preserves the variety's bright aromatics and freshness. The result is a dry Pinot Gris that strikes a seamless balance between richness and vibrancy—full-bodied, layered, and beautifully expressive.

Central Otago Vineyard Blend—  
Gibbston Valley / Bendigo / Lowburn / Wanaka

Harvest Date: 4th–28th April 2025  
Bottling Date: 21st June 2025  
Qty Bottled: 2900 dozen  
Residual Sugar: 2.5 g/L  
Alcohol: 13.5%  
pH: 3.36  
Acidity: 6.5 g/L

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

