



Maude
Central Otago
Pinot Noir
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.

Blackcurrant, bramble, dark cherry and plum drive this concentrated, savoury expression of Maude Pinot Noir. Layers of smoke and spice build complexity, while velvet tannins and precise structure carry the wine through a long, powerful finish. A detailed and compelling Pinot with real presence.

Harvest Date: 26th March to 23rd April 2025
Bottling Date: 27th February 2025
Qty Bottled: 3466 dozen
Pinot Noir Clones: 115, 667, 5, Abel, 777
Alcohol: 14.0%
pH: 3.62
Acidity: 6.1 g/ L

Mohawk Hill (Lowburn) 60%
Poison Creek (Queensberry) 20%
Gibbston Valley 20%

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

