



Maude
Central Otago
Pinot Noir
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.

Dark cherry and wild blackberry define this brooding expression of Maude Pinot Noir, shaped by a season that favoured depth and concentration. Hints of bramble and smoke add aromatic complexity, while fine, graphite-textured tannins bring structure to a plush, generous palate, leading to a long finish. A quietly powerful, perfumed Pinot.

Harvest Date: 27th March—16th April
Bottling Date: 25th February 2026
Qty Bottled: 3000 dozen
Pinot Noir Clones: 115, 5, 667, Abel
Alcohol: 14%
pH: 3.62
Acidity: 6.0 g/L

Mohawk Hill (Lowburn) 39%
Bannockburn (Felton Terraces) 31%
Gibbston Valley (Rafters Road) 16%
Queensberry (Poison Creek) 10%

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

