

SANDY COVE

MARLBOROUGH PINOT NOIR

VITICULTURE

Harvest 2025 was a standout vintage in Marlborough. Late 2024 saw good conditions for an abundant crop, with a cool early Summer leading to an extended ripening period. After February the weather was warm, dry and with cool nights kept the fruit disease free and favoured full flavour development. Solid crop levels slowed ripening, allowing each vineyard block to be picked on flavour profile, with little rush. Acid balance was in harmony with flavour and sugar ripeness, giving a classic expression of Marlborough. Years of experience within the family vineyards shows through with elegant and expressive flavours from each site, ready to be combined in the final wine.

VINIFICATION

With a talented and enthusiastic team of international superstars in the winery, this harvest provided an opportunity to showcase the flavours of vintage 2025. Vineyard parcels were kept separate until grading for the final blend.

Harvested in the cool of early morning, the grapes were destemmed into open fermenters and gently hand plunged during the fermentation process. After draining and pressing off skins, the separate tanks were left to rest for two months before blending and bottling.

DESCRIPTION

The vibrant fruit flavours from 2025 lend themselves well to a bright, fruit forward style of Pinot Noir. Cherry, strawberries, boysenberry, raspberry, and ripe red plum flavours are in abundance, and a soft supple structure rounds out the sensory experience.



TECHNICAL SPECS (at bottling)

Grape Variety	Pinot Noir
Alcohol	13.2%
Residual Sugar	1.7 g/l
TA	5.0 g/l
Oak	none
Malolactic fermentation	yes
Vegetarian /Vegan	yes