



Tasting Vintage 2025

Rich, intense, deep and lush spicy stone fruit is all over this nose, along with a less obvious slightly edgy, wet stone minerality. There is a touch of key lime, or ripe lemons and the spice is causing the suggestion of key lime. Tropical in the form of pineapple core, and with a slightly creamy smokiness. This is a nose packed with layer upon layer of aromatic complexity, which we have become so used to from this wine.

The same full-bodied texture and density leads the way, with the balance provided by a bright super ripe citrus juiciness. The Arona nose is there, benchmark smokey minerality and pithy texture (we don't talk enough about the importance of phenolics in Sauvignon) and that's before we even get to the fruit, which is stone fruit and pineapple with a backbone of lemon and lime. Add a little spiciness that comes to fore on the long finish and our tasting is complete. Classic Arona.

The Vineyards

Well, having flip-flopped from wet to dry winters over the last couple of years, we finally had one that might be considered "normal". This normalcy was, however, offset by some excitement on the frost front, with a very unusual event occurring in late October, when spring was in full swing. There appeared to be no frost risk, and another cool spring morning was expected, but we were in for something of a shock. Temperatures did not get to zero, there was no frost on the ground at all, yet in a small hollow of Waverley, a frost occurred in the canopy, writing off an acre of fruit. This has never happened before, and we surely hope it never happens again. From then on, right up to harvest, we had a very solid growing season. Flowering and fruit set were solid without being spectacular and the lead up to harvest was the perfect mix of warm early autumn days, with cool evenings and mornings, allowing those classic Blind River flavors to slowly build in the fruit.

Winemaker Notes

This year, the character that we're looking for in fruit destined for Arona was there a little earlier than usual in the vines ripening process, which means the wines are slightly lower in alcohol than in recent years. The almost perfect weather leading up to harvest meant that picking decisions were made exclusively on tasting and analyzing the fruit (with no external factors, such as weather or logistics having an impact) and resulted in our usual, hands-off approach being applied without any stress. Whilst we are constantly looking at ways of making our wines better, we are not trying to completely re-invent the winemaking wheel, so the clean ripe fruit from this year was treated with the usual attention to detail, without interfering with the process. No winemaking wizardry required here, just being gentle with the fruit and allowing it to shine through in the wine. Nothing added, nothing taken away, just an expression of the fruit.

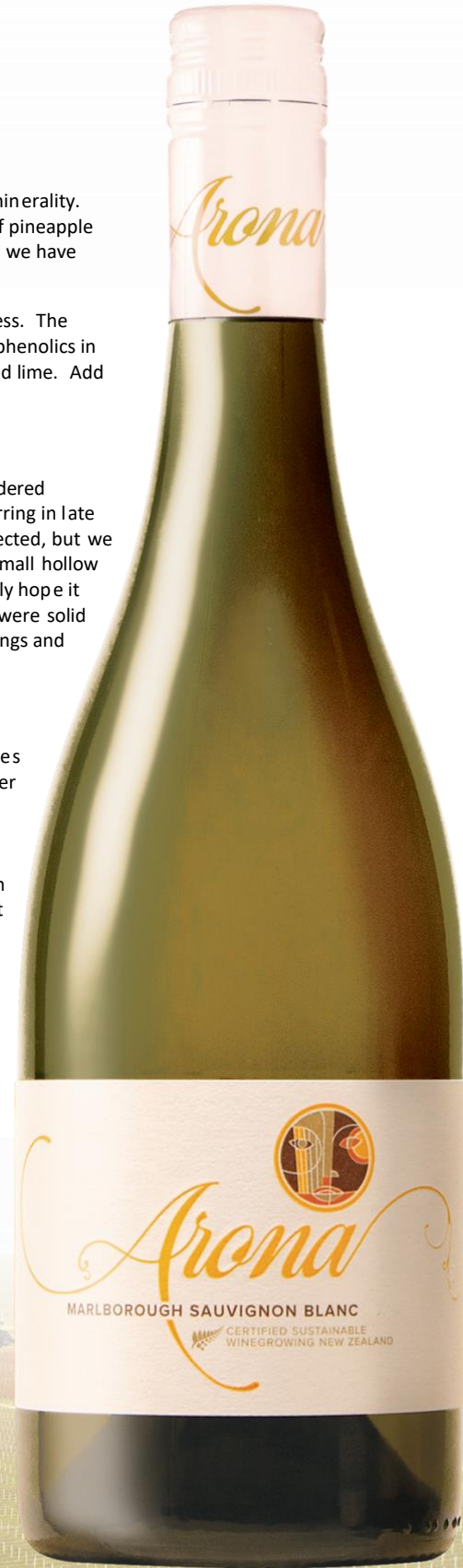
Food Pairing

Matches well to spicy food. Thai, Japanese, Indian—but works equally well with seafood, particularly oysters, and fat cheeses.

Technical Details

Region	100% Blind River, Awatere Valley, Marlborough	Fermentation	100% Stainless Steel (down to 8 °C)
Clone and Rootstock	86% Mass Select SO4 14% Riesling on Riparia Gloire	Yeast	50% Wild & Pure 36% VIN13 14% Delta
Pick Dates	14% 20 th March 86% 31 st March	Residual Sugar	3.9g/L
		Ph	3.07
		TA	6.9g/L
		Alcohol	12.5%

Suggested Retail



INTERNATIONAL
VINES



Our wines are certified under the Sustainable Wine Growing program (SWNZ) requiring the vineyard, winemaking and bottling to be

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