

Deep Down™



2025 Harvest Report

It's common in Marlborough to have a vintage with very different growing conditions to the one immediately prior, and this year was no exception. 2024 was characterised by notably low yields, warm ripening conditions, and a short and sharp harvest. We experienced quite the opposite in 2025.

Patience was a virtue this vintage. The season began early, with an excellent flowering period leading to full bunches. Despite some extreme fruit thinning, berry maturation was protracted, and they took longer than ever to reach their desired ripeness. Fortunately, the weather in the run up to harvest was very kind. Sensational dry but

cooler conditions from Christmas through to harvest ensured there were no disease issues.

We picked Chardonnay from the stunning hillside Wrekin Vineyard (Pictured above) on 20th March, just a few days behind the norm. As always, The Wrekin delivered the most pristine high-quality grapes from across the region.

However, the Sauvignon Blanc was a totally different story, and we had to wait patiently for the grapes to achieve optimal ripeness. As that moment approached, a massive rain event loomed on the radar. This threatened to define the end of vintage and was a danger to the pitch perfect fruit on the vines. We pushed go on harvesting our Sauvignon Blanc the day before the downfall and captured healthy bunches in the nick of time. The total ripening period was longer than we have ever experienced, yet offered exactly the bunches we desire - a mix of ripe tropical & classic herbal tones (Pictured below)

Native yeasts this year were veracious, kicked off fast, and the fermentations were clean and full of gusto. For example, our Sauvignon Blanc typically takes 100 days to wild ferment, this year's ferments were finished under a month. You've got to love mother nature's unpredictable alchemy.

We are delighted with what we see so far. There's a beautiful balance and relationship between the fruit ripeness, acidity and concentration of this year's wines – a charming synthesis of flesh, freshness, and swagger. This is a distinct contrast to our 2024's which are high toned, multi-layered, and backed with sizzling acidity. Capturing the nuance of each season in a bottle is the art and the joy.

Clive and Peter
