



2025 CROSS BREED

WINEMAKER COMMENTS

Complex and intriguing aromas of candied ginger, apricot, bees wax, white florals and Earl Grey Tea abound on the nose.

Powdery fine tannins provide a textural entry to the palate, melting away to reveal a fine filigree of green pear, quince and orange zest before trailing off towards a mouth-wateringly crisp yet subtly saline finish.

VARIETY

Pinot Gris (60%), Gewurztraminer (29%) Muscat (11%).

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

Nanny Goat Vineyard Queensberry (Pinot Gris) & Brennan Vineyard Gibbston (Gewurztraminer & Muscat).

WINEMAKING

The fruit for our 2025 Cross Breed was Hand picked, destemmed and combined into a small open fermenter where it was allowed to ferment naturally in the same fashion as our Pinot Noir. 28 days on skins with gentle cap management has provided a fine structural tannin profile and extraction of the characteristic orange hue from the grape skins. .

ANALYSIS

Alcohol: 12.5%

Ph: 3.40

Acid: 6.6

Sugar: dry

FOOD MATCH

Baked Salmon with green beans, broccolini, pine nuts and gremolata

CELLARING POTENTIAL

Best enjoyed while young but will age for up to 5 years if well stored.

CrossBreed is our way of blurring the lines between traditionally accepted blends and varietal expressions. By co-fermenting on skins we have sought to create a deliciously textural wine with intriguing aromatics and a light blush of colour.

WINEMAKER
Alan Peters-Oswald

