

Potager Pinot Noir 2025

Winemakers Notes

Red and dark berries lift from the glass and combine with subtle French oak influence, showing layers of interest. The palate is full with berries, dried herb and a pleasing structure suitable for pairing with a wider array of food.

— Dom Maxwell

Vineyard Information

Variety — Pinot Noir

Clonal Material — 75% mix 10/5 and Abel, 25% mix of Dijon clones 667 & 777

Rootstock — 75% own roots, 25% grafted to 3309

Soils — 75% Sand loam with underlying clay, 25% Loess with underlying Glasnevin gravels

Pruning — 2-cane VSP

Winemaking Information

Harvest brix — 23.2

Wine Tech data — pH 3.66, TA 5.60 g/L, Alc 13.0%

Fermentation — 75% Wild fermentation, small open-top fermenters, 25 % inoculated fermentation in small open-top fermenters

Malolactic Fermentation — 100% natural in Springtime.

Vessel ageing — 100% French oak (One to five year old barrels)

Maturation time — 11 months in French oak



Seasonal Information — 2025 was a season of excellent vine health and fruit ripeness, where the harvest weather was dry and ideal for picking grapes in great condition.



Potager Philosophy

Inspired by the enduring tradition of the French kitchen garden, Potager is an expression of thoughtful curation and regional character. Sourced from carefully selected vineyard parcels throughout North Canterbury, each wine reflects a considered balance of place, season and craft. Guided by Dom's philosophy, Potager honours the enduring relationship between land, grower and vintage, creating wines of authenticity, depth and refinement.

Just as a potager garden provides freshness and seasonality, so too do Potager wines. Wines to be shared.