bird
A RARE & INTRIGUING SPECIES

CELLARING
8-10 years

PRODUCTION
250 cases (12 x 750ml)

WINE SPECIFICATIONS
Acidity 5.1g/l
(0.51g/100ml)
pH: 3.49
Sugar: 1.0 g/lt
ALC: 13.8%

(Please note that in order to provide our customers with wines in their best possible condition we have elected to seal all our bottles with screw cap closures.)

BIRD WINES
www.birdwines.com

2025 STEVE BIRD MARLBOROUGH PINOT NOIR

The Whanau Reserve Single Vineyard

TASTING NOTES

Deep ruby in colour with brilliant clarity, this elegant Pinot Noir opens with lifted aromas of ripe cherry, wild raspberry and black plum layered with notes of violet, dried herbs and subtle baking spice. Hints of cedar, forest floor and fine French oak add complexity without overshadowing the vibrant fruit. The palate is beautifully balanced, combining generous red and dark berry flavours with silky tannins and refined natural acidity. Layers of cherry, cranberry and plum are complemented by savoury spice, subtle earthy notes and a lingering mineral character derived from the Brancott Valley clay loam soils. The finish is long, polished and persistent, promising excellent cellaring potential over the next 8–10 years.

VINIFICATION

Fruit was harvested during the cool of the morning to preserve freshness and aromatics before careful destemming and gentle handling. A period of cold soaking enhanced colour and flavour extraction before fermentation with selected Pinot Noir yeast strains. Gentle plunging throughout fermentation ensured delicate tannin extraction while maintaining elegance. Following pressing, the wine was matured in carefully selected French oak barrels, adding subtle complexity while allowing the vineyard character to remain the focus. The wine was bottled after maturation with minimal intervention to preserve its purity and sense of place.

VINEYARD PROENANCE

The 2025 growing season in Marlborough delivered excellent conditions for Pinot Noir. A warm, settled summer combined with cool autumn nights allowed for slow, even ripening, preserving natural acidity while encouraging exceptional flavour concentration. The resulting fruit displayed remarkable purity, balance and varietal expression, making 2025 an outstanding vintage for premium Pinot Noir. Sourced exclusively from a single vineyard in Marlborough's renowned Brancott Valley, this Pinot Noir is grown on clay loam soils that naturally moderate vine vigour while providing excellent moisture retention through the growing season. Spur-pruned vines are carefully managed to achieve balanced yields and optimal fruit exposure, producing small, intensely flavoured berries with exceptional concentration and structure.

FOOD MATCH

A versatile partner to refined cuisine, this Pinot Noir pairs beautifully with duck breast, roasted lamb rack, venison loin, mushroom risotto and herb-crusted pork. It is equally at home alongside aged cheddar, washed-rind cheeses or charcuterie, where its vibrant fruit and elegant structure complement rather than dominate the dish.