



Two dots on a map • New Zealand and Spain •
Diametrically opposite yet utterly connected
Grava • making wine here (and there) •

2026 Carbónica

Grape Variety

Pinot Noir — 115 clone

Vineyard

Grava Vineyard lies on the flats, eight kilometres south of Martinborough village. Ancient movements of the Ruamahanga River have left terraces of free-draining gravel beneath silty loam soils. Planted in 2004, the established vines grow in ground that balances drainage.

Parent Rock:

Alluvial gravel

Taste:

Crunchy and textural. Sour cherry meets spicy plum. Fresh, crisp finish — cuts through a chargrilled snarler with perfection.

Winemaking

The whole bunches were sorted by hand into a 1000L fermenter, then we added de-stemmed whole berries on top to try and really punch out the carbonic fruit characters.

Using a starter culture from grapes collected previously, juice is inoculated at the bottom of the fermenter, then sealed the lid and let the CO2 do its magic for 10 days. The bunches were then dug out into the press, and pressed to stainless steel to complete the fermentation. Once dry, we let the wine go through malolactic fermentation, before a light filtration, sulphur addition, and bottling.

Drink chilled.

Brix:

22.1

pH:

3.61

TA:

5.18g/L

Pick Date:

17.03.25

Bottling Date:

126.11.25

Alc:

13%

No. of bottles:

915



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