



Nga Waka Three Paddles Pinot Noir 2025



Nga Waka is a small, family-owned winery established in 1988 and one of the pioneering wineries in Martinborough. Our wines are food focused in a restrained and elegant style with the ability to age. We have eight small vineyards scattered around the village of Martinborough producing mainly Pinot Noir and Chardonnay and small amounts of Sauvignon Blanc, Riesling, Chenin Blanc and Gamay.

Nga Waka is an accredited member of Sustainable Winegrowing New Zealand, and we are committed to ensuring the best possible sustainable management practices in both our vineyards and winery.

Our name is taken from Nga Waka A Kupe (The Canoes of Kupe). The three hills, which lie side by side like upturned canoes, form the backdrop for the town of Martinborough. Legend has it that the hills were formed by the three canoes of the famed Polynesian explorer Kupe, which were carried inland by a huge earthquake and came to rest in the valley behind Martinborough.

Tasting Notes

Colour: Deep Crimson

Nose: Red berries and cherries mixed with spicy and earthy notes.

Palate: The texture of the wine is soft with supple tannins and carries flavours of red fruits and spice through the palate to a soft, persistent finish.

Cellaring: Will improve in the cellar for 3 to 5 years.

Food Match: Suited to a wide range of red meat and games dishes.

Winemaking: De-stemmed only. Total maceration time was 17 to 21 days. Malolactic fermentation in barrel, tight-grain French oak barriques (11% new). 10 months in oak.

Technical Details

Variety: Pinot Noir

Vineyards: Pirinoa 39%, Old Cemetery 33%, Mike Kershaw 15%, Home Block 13%

Harvest Date: 10 to 30 March 2025

Bottling date: 26 February 2026

Winemaker: Paul Mason

Brix at Harvest: 22.8 – 24.5

Alcohol: 13.5%

Residual Sugar: <1 g/l

Titrateable Acidity: 5.8 g/l

