



RIVER FARM

Awatere Valley, Marlborough, New Zealand

CREATED BY NATURE. PERFECTED BY NURTURE.



In 1864 Ploughman William Jones full of hope came to New Zealand in search of gold. Riches eluded him and he returned to his farming craft where he eventually purchased virgin land in Marlborough. Four generations of sons of the soil later and it's clear that William did in fact strike gold after all; his Marlborough soil is producing liquid gold.

The Awatere Valley is the most geographically distinct, wine-producing sub-region of Marlborough. Renowned for Pinot Gris, Pinot Noir and Sauvignon Blanc, the valley benefits from an extended growing season and cool nights. These conditions are ideal for maintaining grape acidity and enhancing aromatic properties. Additionally, the strong maritime winds and low yields play a vital role in shaping the grapes, contributing to the complex flavor profiles of the wines.

River Farm Pinot Gris

An elegant wine with a finely concentrated palate displaying aromatic white and yellow stonefruits lifted by exotic florals, rose-petal elements and complex nutty and flinty nuances. The wine shows excellent fruit intensity and silky texture, leading to a lingering smooth finish.

90 points/Best Buy, Wine Enthusiast ('22)

River Farm Pinot Noir

This fragrant Pinot Noir shows complex aromas of red and dark fruits complemented with savory, earthy notes and a hint of wild thyme. The palate is ripe with fruit richness and lively flavors of dark raspberries and plum backed with soft, seductive tannins and a lovely hint of pepper on the finish.

90 points, James Suckling ('22)

River Farm Sauvignon Blanc

Beautifully lifted on the nose with gooseberry, makrut lime, apricot and lemon peel aromas. This leads to a delightfully flavorsome palate delivering excellent fruit intensity and vibrant acidity, making it instantly appealing.

91 points, James Suckling ('23)















