



New Zealand is one of the first places in the world to greet the morning sun. This fresh start is accompanied by a dawn chorus of melodic birdsong echoing from tree to tree. This early morning wake up call from forests where birdlife is flourishing can be almost deafening.

Dawn Chorus makes Rosé from Syrah grown in Hawke's Bay on the East Coast of Aotearoa - New Zealand, where the land means as much to us as the wine we put in the bottle.

Vineyards

Grown inland about 15 miles from the Pacific Ocean and around 100 feet above sea level, the vineyard is planted on young sandy riverbed soils, nestled at the bottom of uplifted limestone hills. This block is heavily influenced by the river that used to flood the valley floor only a few hundred years ago.

These youthful soils, with a classically cool climate and low rainfall, produce grapes with moderate sugars, bright acidity and beautifully complex wines.

Winemaking

Minimal intervention, maximum intention captures the essence of how we're making these wines.

The 2025 growing season was pretty classic and didn't need too much work to keep canopy growth under control and the fruit healthy. Harvested in the cool morning...a little after the dawn chorus...while there was still dew on the ground kept bright acidity, light colour, fresh aromatics and pure fruit flavours.

At the winery, natural ferments and a long period on yeast lees created complexity, texture and balance with higher-than-normal natural acidity in the wine. A single pass filtration on the way to bottling made sure all the goodness was locked in.

2025 Dawn Chorus Syrah Rosé, Hawke's Bay, New Zealand

A wine bursting with pure primary fruits on the nose, a classic strawberry, blueberry and mineral aroma. A bright acidity, rich palate and a hint of grip make this a mouth filling, complex and deliciously drinkable Rosé, great with wild New Zealand salmon caught in our fast-flowing rivers

pH 3.61, TA: 6.1 g/L, Alc: 13.5 %, RS. 2.7g/l.