

EMMA MARRIS

Winemaker

As the daughter of Brent Marris, Emma was immersed in the wine industry from an early age. With a mid-April birthday during harvest, and a christening party doubling as the Wither Hills' official launch, there was "no escaping the wine industry", says Emma.

Born and raised in Auckland, she has fond childhood memories of visits to Marlborough over vintage digging out pinot noir tanks, riding harvesters and tasting ferments. "I couldn't imagine wine not being a part of my life", says Emma. "I was drawn to study winemaking as it seemed the perfect way to express my passion for science and art."

After graduating with First Class Honors from the University of Adelaide in 2015, Emma gained international winemaking experience in France and the USA. Since 2017, she has been a Winemaker at Marisco Vineyards. Emma has also served as a judge at wine shows both nationally and internationally and has earned the WSET Diploma in Wine.

Emma is passionate about producing world-class wines while emphasizing sustainability and innovation. In 2018, Emma set out to produce her range of wines using fruit sourced entirely from Leefield Station, starting with Sauvignon Blanc and later adding Chardonnay and Pinot Noir. Her own label provides her the creative freedom to experiment with new techniques and methods, work with select parcels from specific sites and terroirs, and carve a unique path in winemaking distinct from the Marisco range while also carrying forward her family's Marlborough wine legacy.

In 2022, Emma sought to diversify her skill set by taking an internship at a private equity firm in Auckland. Her internship proved successful, and she is now based in Auckland, working full-time as an Investment Associate. She finds this work both engaging and rewarding, as it involves providing finance and restructuring solutions to New Zealand businesses across a wide range of sectors. It is Emma's intention to one day return these new skills to the family business.

