



SPY VALLEY

Our world-renowned flagship estate wines.

The perfect combination of vibrant flavour, impressive aroma, distinctive fruit character and balanced acidity.



PINOT GRIS 2023

Winemaking

Two blocks of Pinot Gris were harvested over two separate days to capture a range of flavour profiles for our blend. G Block Pinot Gris was fermented in both tank and two of our larger format Oak ovals. C Block Pinot Gris fermented in tank. Fermentation and time on lees before blending has added layers of texture and length of flavour to our Pinot Gris blend.

Vintage

An excellent flowering period and consistent rainfall resulted in even crops and healthy canopies. As a result, our start date was later, giving the fruit extra 'hang time' to develop more flavours across all varieties.

Aroma & Palate

Red apple and dried pear notes. Flavours of red apple, ginger and cloves. The concentration of fruit shows through with a supple underlying structure that leaves the wine fresh and vibrant on the finish.

Suitable for vegans/vegetarians.

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2023
HARVESTED:	23 & 28 March
BRIX:	22.9 - 24.8 Brix
ALCOHOL:	14.5%
pH:	3.51
TOTAL ACID:	4.6 g/l
RESIDUAL SUGAR:	3.8 g/l
WINEMAKER:	Wendy Stuckey and Emily Gaspard-Clark
VITICULTURIST:	Adam McCone

