



SPY VALLEY

Our world-renowned flagship estate wines.
The perfect combination of vibrant flavour, impressive
aroma, distinctive fruit character and balanced acidity.

PINOT GRIS 2024



Winemaking

Our Pinot Gris was machine-harvested in the cool of the morning. To enhance aroma and flavour, half of the fruit was briefly left on skins before pressing. The juice was settled, then fermented in a mix of stainless-steel tanks and old large-format oak ovals to build texture and weight. The wines rested on lees before final blending, adding depth and complexity.

Vintage

The 2024 growing season was one of the hottest and driest on record, resulting in small yields with exceptional fruit concentration. A short and intense ripening period ensured the fruit was harvested quickly, achieving the perfect sugar and acid balance.

Aroma & Palate

Aromas of poached pear and ginger shine on the nose, accompanied by subtle floral notes. The palate features a prominent blend of apple and pear, followed by hints of brioche and ginger.

Suitable for vegans/vegetarians.

REGION: Marlborough - Waihopai Valley

VINTAGE: 2024

HARVESTED: 15 March

BRIX: 23.4 - 24 Brix

ALCOHOL: 14%

pH: 3.28

TOTAL ACID: 5.81 g/l

RESIDUAL SUGAR: 4.8 g/l

WINEMAKER: Emily Gaspard-Clark and Ashley Stace

VITICULTURIST: Adam McCone

