



## 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

