



Spy Valley Pinot Gris 2025

Vintage Notes

The 2025 vintage brought ideal ripening conditions with minimal disease pressure. Perfect flowering led to a generous fruit set, while warm days and cool nights preserved acidity and enhanced flavour development.

Winemaking

The majority of our Pinot Gris was machine-harvested in March and held in the press briefly to enhance flavour. After cold settling, it was fermented in stainless steel and large old oak ovals, followed by extended lees contact to build weight and texture. At blending, a small portion of skin-contact Pinot Gris was included to add spice and complexity.

Aroma & Palate

Delicate floral aromas and ripe pear on the nose. The palate is fresh and lively, showcasing juicy pear, apple and a touch of ginger spice. Finishes generous and smooth, with a soft, lingering freshness.

Suitable for vegans/vegetarians

Technical Notes

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2025
HARVESTED:	22 March & 1 April
BRIX:	22.6 - 24.6 Brix
ALCOHOL:	13.5%
pH:	3.4
TOTAL ACID:	4.59 g/l
RESIDUAL SUGAR:	4.9 g/l
WINEMAKER:	Emily Gaspard-Clark, Ashley Stace, Alessandro Carraro
VITICULTURIST:	Adam McCone

