



# Spy Valley Gewürztraminer 2024

## Vintage Notes

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.

## Winemaking

Our Gewürztraminer clones were picked separately and left in the press for at least 6 hours to extract flavour and aroma, with one parcel left on skins for almost 24 hours. Fermentation took place in a mix of stainless steel and large-format oak vessels until the ideal sugar level was achieved. The wine then aged on fine lees for a short period before the clones were blended and prepared for bottling.

## Aroma & Palate

Intense aromas of rose petal, Turkish delight, and ripe nectarines. Fresh and vibrant on the palate with flavours of lychee and rose. Mouth filling with a slight chalkiness in the mid-palate and a long, stone fruit-filled finish.

Suitable for vegans/vegetarians.

## Technical Notes

|                 |                                   |
|-----------------|-----------------------------------|
| REGION:         | Marlborough - Waihopai Valley     |
| VINTAGE:        | 2024                              |
| HARVESTED:      | 14 & 24 March                     |
| BRIX:           | 23.6 - 24.9 Brix                  |
| ALCOHOL:        | 14.5%                             |
| pH:             | 3.17                              |
| TOTAL ACID:     | 4.65 g/l                          |
| RESIDUAL SUGAR: | 7.5 g/l                           |
| WINEMAKER:      | Emily Gaspard-Clark, Ashley Stace |
| VITICULTURIST:  | Adam McCone                       |

## Accolades

- Trophy Best NZ Wine. Gold & Green Award - Cathay Global Wine & Spirits Awards Asia 2025
- Gold - London Wine Competition 2026
- Gold - Global Fine Wine Challenge 2026
- 5 Star Ranked 4th - Cuisine Tasting 2026
- 93 Points Excellent - Cam Douglas MS, 2025
- Ranked #5 - 93 Points, Merit Wine - Jane Skilton, The Real Review 2025
- 4.5 Stars - Sam Kim, Wine Orbit 2025
- Silver - The Marlborough Wine Show 2024
- 92 Points - James Suckling Wine Rating 2024

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