



Spy Valley Riesling 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 Lodge Block Riesling is located on the stony, alluvial flood plain of the Omaka River. Harvested in two separate picks two weeks apart to ensure a balance of acid and ripeness. The fruit was left in the press for several hours to ensure some skin contact and then gently pressed. The wine then fermented in stainless steel tanks with a small percentage fermented in large format, older oak barrel and aged for a short amount of time before blending.

Aroma & Palate

Lime zest and honeysuckle. Mandarin citrus up front with floral and mineral notes. The palate is juicy with some salinity and lime peel driving the palate.

Technical Notes

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2024
HARVESTED:	21 March & 5 April
BRIX:	20.3 - 21.3 Brix
ALCOHOL:	12.0%
pH:	2.93
TOTAL ACID:	8.0 g/l
RESIDUAL SUGAR:	6.4 g/l
WINEMAKER:	Emily Gaspard-Clark, Ashley Stace
VITICULTURIST:	Adam McCone

