



Spy Valley Rosé 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

The 2024 Rose came from two blocks located around the winery, the fruit was machine harvested and pressed immediately off skins to ensure the final wine would end up with a bright pale pink colour. The juice was fermented across two stainless steel tanks each with a different aromatic yeast to provide a wide spectrum of berry flavours and aromatics. Once the wine had finished fermentation the tanks were blended and prepared for bottling.

Aroma & Palate

Candy, strawberry and cherry blossom, Juicy and bright on the palate with classic strawberries and cream. Lots of red berry with good acid, giving a long-balanced finish.

Suitable for vegans/vegetarians.

Technical Notes

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2024
HARVESTED:	13 March
BRIX:	21.9 Brix
ALCOHOL:	12.5%
pH:	3.07
TOTAL ACID:	6.74 g/l
RESIDUAL SUGAR:	3.0 g/l
WINEMAKER:	Emily Gaspard-Clark, Ashley Stace
VITICULTURIST:	Adam McCone

Accolades

- Silver - The National Wine Awards of Aotearoa New Zealand 2024
- 4.5 Stars - Sam Kim, Wine Orbit 2025
- 89 Points - James Sucking Wine Ratings 2025

