

BLOCK RANGE SPY VALLEY

P Block White Pinot 2026

Vintage Notes

The 2026 growing season began earlier than anticipated, although cooler conditions through January and February slowed the pace of ripening. This proved beneficial, allowing the vines to develop steadily and ensuring only the best fruit was selected at harvest.

Winemaking

The fruit was hand-picked early in the morning before the heat of the day and pressed straight away to minimise colour extraction from the skins. The juice was cold settled before being inoculated with an aromatic-driven yeast. Fermentation was stopped at the desired sugar level to balance the wine's crisp acidity. The wine was then left on its lees for a short period to build texture and body.

Aroma & Palate

Pretty and floral with lifted rose petal aromatics. The palate is juicy and vibrant, showing fresh strawberries and red berry fruit, with a lively acid drive that gives the wine freshness.

Suitable for vegans/vegetarians.

Technical Notes

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2026
HARVESTED:	24 March
BRIX:	23.4 Brix
ALCOHOL:	14.0%
pH:	3.26
TOTAL ACID:	5.27 g/l
RESIDUAL SUGAR:	5.3 g/l
WINEMAKER:	Travis Higgins, Emily Gaspard-Clark, Ashley Stace
VITICULTURIST:	Adam McCone

