

BLOCK RANGE SPY VALLEY

C Block 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

This was our second pick of Pinot Gris for the harvest, handpicked and went straight into an open top fermenter. This was fermented on skins for 14 days, native yeast and gentle pump overs daily. It was then pressed off and put into a mix of neutral oat and aged on light lees for 6 months until bottling.

Aroma & Palate

Delicate and expressive, this wine opens with lifted floral aromatics, layered over poached pear and fresh ginger. The palate is finely textured, with well-integrated phenolics providing structure and gentle grip. There is a lovely fruit purity and spice, carrying through to a long, precise finish.

Suitable for vegans/vegetarians.

Technical Notes

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2025
HARVESTED:	01 April
BRIX:	24.6 Brix
ALCOHOL:	13.5 %
pH:	3.29
TOTAL ACID:	3.03 g/l
RESIDUAL SUGAR:	1.9 g/l
WINEMAKER:	Ashley Stace, Emily Gaspard-Clark, Alessandro Carraro
VITICULTURIST:	Adam McCone

Accolades

- 92 Points - James Suckling Wine Ratings 2026
- 91 Points / Ranked #5 2025 Pinot Gris from Marlborough - The Real Review 2026

