



## SPY VALLEY GEWÜRZTRAMINER 2022

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley - alluvial stony silt loams, very well drained.
Viticulture	Viticulturist – Adam McCone Clones: 48% GM12, 36% Crab Farm, 15% Colmar Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers – Wendy Stuckey and Emily Gaspard-Clark Our Gewurtztraminer was harvested over 2 separate days – the latter pick of the Colmar clone required a longer hang time to reach the point at which it was bursting with flavour. Both parcels were left in the press for approx. 6 hours to soak up the flavour from the skins before being gently pressed and fermented in stainless steel tanks.
Vintage	Near perfect weather patterns over the flowering period and through December resulted in even crops and healthy canopies to ripen the fruit. The weather took a turn in February with above average rainfall and cooler temperatures for the month. Perfect ripening conditions then ensued through the remainder of the month and into March. Daily monitoring of our vineyards over the period of harvest was key to maintaining wine quality throughout the season.
Technical	Pick dates: 21 March and 5 April 2022 Brix: 22.3-23.9 Brix Alcohol: 13.5% Acid: p.H 3.6, T.A 4.2 g/L Residual sugar: 5.2 g/L
Aroma	Intensely perfumed with hints of lychee and ginger.
Palate	Enticing floral spice notes through the mid palate. The wine finishes with a brightness and persistence of flavour.
Cellaring	Vibrant in the first few years, the powerful structure of this wine should see it age gracefully for at least 3-5 years.

[spyvalleywine.co.nz](http://spyvalleywine.co.nz) // #seekspy

