



SPY VALLEY PINOT GRIS 2022

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley 'C' and 'G' Block - alluvial stony silt loams, very well drained. Omaka Valley - "Outpost Block". Variable depth windblown clay/loess over clay-bound glacial gravel. Direct North facing aspect, on moderately steep hillside slopes.
Viticulture	Viticulturist - Adam McCone Vertical shoot positioning. Shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Wendy Stuckey and Emily Gaspard-Clark. Two blocks of Pinot Gris were harvested over 2 separate days to capture a range of flavour profiles for our blend. Our Pinot Gris was fermented in both tank and one of our larger format Oak ovals, fermentation and time on lees before blending this has added layers of texture and length of flavour to our Pinot Gris blend.
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.
Technical	Alcohol: 13.5%
Aroma	Dried pear, spiced ginger notes.
Palate	Flavours of red apple, nashi pear and spice. Concentration of fruit shows through with a supple underlying structure that leaves the wine fresh and vibrant on the finish. This wine is vegan friendly.



SUSTAINABLY CRAFTED
spyvalleywine.co.nz // #seekspy

