



SPY VALLEY GEWÜRZTRAMINER 2023

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley - alluvial stony silt loams, very well drained.
Viticulture	Viticulturist – Adam McCone Clones: 37% GM12, 31% Crab Farm, 32% Colmar Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemakers	Wendy Stuckey and Emily Gaspard-Clarky
Winemaking	Our Gewurztraminer was harvested in early April. Compared to previous years, the fruit required a longer hang time to reach the point at which it was bursting with Gewurztraminer flavour. The fruit was left in the press for approx. 6 hours to soak up flavours from the skins before being gently pressed and fermented in stainless steel tanks.
Vintage	An excellent flowering period and consistent rainfall resulted in even crops and healthy canopies. As a result, our start date was later, giving the fruit extra 'hang time' to develop more flavours across all varieties.
Technical	Pick dates: 7 April 2023 Brix: 23 Brix Alcohol: 14% Acid: p.H 3.49, T.A 3.97 g/L Residual sugar: 4.5 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 the next 3-5 years.

Suitable for vegans/vegetarians.

spyvalleywine.co.nz // #seekspy

