



## SPY VALLEY PINOT GRIS 2023

Region	Marlborough, New Zealand	
Vineyards	Waihopai Valley- alluvial stony silt loams, very well drained. 78% "C Block"- 22% "G Block"	
Viticulturist	Adam McCone	
Viticulture	Vertical shoot positioning. Shoot and bunch thinning to restrict yield.	
Winemakers	Wendy Stuckey and Emily Gaspard-Clark	
Winemaking	2 blocks of Pinot Gris were harvested over 2 separate days to capture a range of flavour profiles for our blend. G Block Pinot Gris was fermented in both tank and two of our larger format Oak ovals. C Block Pinot Gris fermented in tank. Fermentation and time on lees before blending has added layers of texture and length of flavour to our Pinot Gris blend.	
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	23 and 28 March 2023
	Brix	22.9 - 24.8
	Residual sugar	3.8 g/L
	Acid	p.H 3.51, T.A 4.6 g/L
	Alcohol	14.5%
Aroma	Red apple and dried pear notes.	
Palate	Flavours of red apple, ginger and cloves. The concentration of fruit shows through with a supple underlying structure that leaves the wine fresh and vibrant on the finish. Suitable for vegans/vegetarians.	

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

