



SPY VALLEY

HANDPICKED SINGLE ESTATE PINOT GRIS 2018

Region	Marlborough, New Zealand.	
Vineyards	Johnson Vineyard, Waihopai Valley - alluvial stony silt loams, very well drained - 98.2%. Outpost Vineyard, Omaka Valley - variable depth windblown clay/loess over a clay-bound glacial gravel. Direct North facing aspect, on moderately steep hillside slopes - 1.8 %.	
	Clones 2/15, 2/21, Lincoln-Berrysmith, 7A, 52.	
Viticulture	Viticulturist - Adam McCone Vertical shoot positioning, shoot and bunch thinning to restrict yield.	
Winemaking	Winemakers - Paul Bourgeois, Richelle Collier. Hand harvested over 5 separate picks, the juice was gently whole bunch pressed and fermented in a mix of old oak vessels and stainless-steel tanks. Blending took place in October once fermentation was complete.	
Technical	Pick dates:	31 March to 6 April 2018
	Brix	23.7 - 26.3 Brix
	Alcohol	14 %
	Acid	p.H 3.51, T.A 5.5 g/L
	Residual sugar	9.4 g/L
Colour	Pale Straw.	
Aroma	Sweet honeysuckle, almond pastry and quince	
Palate	Creamy and full bodied with flavours of peach, nutmeg and pear tart. Concentration of fruit shows through with a supple underlying structure that leaves the wine fresh and vibrant on the finish.	
Cellaring	Pinot Gris from our vineyards responds well to warmer seasons, this wine is likely to age gracefully past 2023.	

