



secrets
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SECRET #14 Marlborough has the highest sunshine hours in NZ and Pinot Gris loves the sun. All of this beautiful sunshine results in a full bodied wine with mouth-filling grip and richness.



SPY VALLEY SINGLE ESTATE PINOT GRIS 2017

Region	Marlborough, New Zealand.
Vineyards	Johnson Vineyard, Waihopai Valley - alluvial stony silt loams, very well drained. Outpost Vineyard, Omaka Valley - windblown loess over a clay-bound gravel hillside. Clones 2/15, 2/21, KWV 7A, Lincoln BerrySmith.
Viticulture	Viticulturist - Adam McCone. Vertical shoot positioning, shoot and bunch thinning to restrict yield. Open canopies with high bunch exposure to sunlight.
Winemaking	Winemakers - Paul Bourgeois, Richelle Collier. Entirely hand-picked over four passes and whole bunch pressed for gentle juice extraction. Fermented with high solids juice by wild and cultured yeasts in wood and stainless steel tanks.
Aroma	Fruit aromas of quince, lemon, white peach and mango, with a suggestion of ginger and nougat.
Palate	A powerful wine with concentrated fruit at its core. The natural acid balance is soft lending the wine a full-bodied, long and dry structure.
Technical	Pick dates 1,9,22,27 April 2017 Brix 20.5, 23.3, 25.6, 27.9 °Brix Alcohol 14.0% Acid T.A. 5.2 g/L Residual sugar 6.5 g/L
Cellaring	Please do. This concentrated wine will reward patience and optimum drinking will be 3-7 years from vintage date.

