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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 PINOT GRIS 2016

Region	Marlborough, New Zealand.
Vineyards	Johnson Vineyard, Waihopai Valley - alluvial stony silt loams, very well drained. Meadowbank, Taylor River - alluvial stony silt loams, very well drained. 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. Predominantly hand-picked, gentle juice extraction. Fermented with high solids juice by wild and cultured yeasts in wood and stainless steel tanks. Long ferments and extended time on lees before blending pre-Christmas.
Aroma	Pear-drop, melons and honey. Ripe citrus shows through, while notes of oats and nuts sit in the background. The warm vintage has also produced a subtle cinnamon spice character.
Palate	The bright pear-drop and ripe citrus characters are the main flavours, very typical of the variety and vineyard sites. The structure shows mouthfilling grip and richness typical of this full bodied Pinot Gris style.
Technical	Pick dates 8 & 9 April 2016 Brix 23.2 - 24.1 °Brix Alcohol 13.5% Acid T.A. 5.2 g/L Residual sugar 14.9 g/L
Cellaring	Please do. This concentrated wine will reward patience and optimum drinking will be from 3-7 years from vintage date.

