



SPY VALLEY

HANDPICKED SINGLE ESTATE PINOT GRIS 2019

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley - alluvial stony silt loams, very well drained. Omaka Valley - Outpost Vineyard. Variable depth windblown clay/loess over clay-bound glacial gravel. Direct North facing aspect, on moderately steep hillside slopes.
Viticulture	Viticulturist - Adam McCone Vertical shoot positioning. Shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Wendy Stuckey and Richelle Tyney Hand harvested fruit 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.
Vintage	2019 was a very dry and warm growing season bringing with it small yields with great fruit concentration. One of our earliest harvests with picking starting at the beginning of March.
Technical	Pick dates: 18 - 28 March 2019 Alcohol: 13.5% Acid: p.H 3.3, T.A 5.1 g/L Residual sugar: 11.2 g/L
Aroma	Stone fruit, fig and almond pastry.
Palate	Creamy and full bodied with flavours of peach and sweet spice. Good concentration of fruit shows through with a supple underlying structure that leaves the wine fresh and vibrant on the finish.

