



## SPY VALLEY

*Our world-renowned flagship estate wines.*  
The perfect combination of vibrant flavour, impressive aroma, distinctive fruit character and balanced acidity.



## GEWÜRZTRAMINER 2024

### Winemaking

Our Gewurztraminer clones were picked separately and left in the press for at least 6 hours to extract flavour and aroma, with one parcel left on skins for almost 24 hours. Fermentation took place in a mix of stainless steel and large-format oak vessels until the ideal sugar level was achieved. The wine then aged on fine lees for a short period before the clones were blended and prepared for bottling.

### Vintage

The 2024 growing season was one of the hottest and driest on record, resulting in small yields with exceptional fruit concentration. A short and intense ripening period ensured the fruit was harvested quickly, achieving the perfect sugar and acid balance.

### Aroma & Palate

Intense aromas of rose petal, Turkish delight, and ripe nectarines. Fresh and vibrant on the palate with flavours of lychee and rose. Mouth filling with a slight chalkiness in the mid-palate and a long, stone fruit-filled finish.

Suitable for vegans/vegetarians.

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2024
HARVESTED:	14 & 24 March
BRIX:	23.6 - 24.9 Brix
ALCOHOL:	14.5%
pH:	3.17
TOTAL ACID:	4.65 g/l
RESIDUAL SUGAR:	7.5 g/l
WINEMAKER:	Emily Gaspard-Clark and Ashley Stace
VITICULTURIST:	Adam McCone

