



SPY VALLEY Gewürztraminer 2018



Country
New Zealand

Region
Marlborough

Subregions
Waihopai Valley - Omaka Valley

Viticulturist
Adam McCone

Winemakers
Paul Bourgeois & Richelle Tyney

Varietal Blend
100% Gewürztraminer

Alcohol Content
14%

Residual Sugar
8.8 g/L

Total Acidity
4.7 g/L

pH
3.75

HISTORY

In the 1990's, deep in the Waihopai Valley, Bryan and Jan Johnson established 180 hectares/445 acres of estate vineyards on land considered too hard, too dry and too unfertile for wine. This pioneering spirit is one of New Zealand's most successful and Marlborough's few remaining 100% Kiwi family-owned wineries. Located up the road from a US government listening post (the Spy base) - Spy Valley Wines focuses on a sustainable philosophy and shares their secrets with us through every bottle.

VINIFICATION and MATURATION

From a single estate in the Waihopai Valley, that is planted on alluvial stony silt loam soils that are very well drained. The trellis system uses Vertical Shoot Positioning, and shoot and bunch thinning is used to restrict yield. The 2018 growing season was recorded as the warmest in Spy Valleys history. A very dry Spring and Summer led to an Autumn with frequent rainfall and warm conditions. The warm weather suited the Gewürztraminer, with the appearance of some Noble Rot adding to the tropical fruit and spice flavors. The two separate parcels were hand-harvested from March 30th-April 6th in the early morning. The grapes are left overnight with skin contact. Fermented mainly in old oak ovals over several months before blending and bottling.

TASTING NOTES

Aromas of mango, ginger, nutmeg and rose petal. The palate has powerful fruit flavors supported by a smooth, flowing structure that lingers in the mouth. This wine will be vibrant and full of fruit for the first few years. The powerful structure will help the wine age gracefully, with more toasty characters emerging as cellaring continues

