



## SPY VALLEY

### HANDPICKED SINGLE ESTATE PINOT NOIR 2016

Region	Marlborough, New Zealand
Vineyards	Johnson Vineyard, Waihopai Valley - top terraces with clay/silt loam lenses over free draining alluvium. Outpost Vineyard, Omaka Valley - variable depth windblown clay/loess over clay-bound glacial gravel. Direct North facing aspect, on moderately steep hillside slopes.
Viticulture	Viticulturist - Adam McCone Clones: 10-5, UCD5, UCD6, B114, B115, B777, B667, Abel, Entav-Inra 828 and 943. Two cane vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Paul Bourgeois, Kathy-Lee Sowman and Richelle Collier. Handpicked as individual vineyard blocks and kept separate until final blending. Grape bunches are mostly destemmed and all fermented naturally in open vats. After gentle plunging the wine is drained to barrels for 11 months prior to blending.
Vintage	2016 was dry and a little warmer than average. There were small bunches and berries with great concentration, and we experienced very low crops. The acid and flavour balance allowed picking at moderate sugar levels.
Technical	Pick dates: 11 March to 6 April 2017 Brix 21.9-24.4 Brix Alcohol 13% Acid p.H 3.73, T.A 5.0 g/L Residual sugar 1.7 g/L
Aroma	Vibrant red fruits, cocoa powder and dried spice.
Palate	Supple, long, and fruit focused with a finely grained tannin structure. Red berry flavours with a hint of toasty oak.
Cellaring	A vintage with a supple but firm structure and the concentration necessary for cellaring well. This Pinot Noir should improve with time in bottle and be near its peak between 3-7 years after harvest.

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