



SPY VALLEY ECHELON MÉTHODE TRADITIONNELLE N.V.

Region	Marlborough, New Zealand
Vineyards	Johnson Vineyard, Waihopai Valley “Lodge” and “B” Blocks - complex and well drained stony loams. Smith Vineyard, Wairau Valley.
Viticulturist	Adam McCone
Varieties	56% Pinot Noir, 44% Chardonnay
Winemaking	Winemakers - Wendy Stuckey and Richelle Tyney Following hand-picking our Pinot Noir and Chardonnay and chilling the fruit overnight the free run juice was fermented and aged in older oak barrels for 12 months. At blending, our 2013 wine was blended with a portion of our older sparkling base wine to create a Non Vintage blend. Secondary fermentation occurred in the bottle followed by lees contact for 6 years before final disgorgement in January 2020.
Technical	Alcohol 12% Acid p.H 3.05, T.A 7.7 g/L Residual sugar 6.0 g/L
Colour	Peach white.
Bouquet	Subtle creamy notes with hints of fresh brioche.
Palate	Citrus and pear lift the palate adding layers of complexity intertwined with a creamy softness.
Release Date	March 2021
Suitable for vegans/vegetarians.	

