



SPY VALLEY PINOT NOIR 2020



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| Region | Marlborough, New Zealand |
| Vineyards | Waihopai Valley – Johnson Vineyard - Top terraces with clay/silt loam lenses over free draining alluvium. 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 Clones: 5, 6, 114, 115, 777, 667, Abel, 828, 943, 10/5 2 cane vertical shoot positioning, shoot and bunch thinning to restrict yield. |
| Winemakers | Wendy Stuckey and Emily Gaspard-Clark |
| Winemaking | Harvested as individual vineyard blocks and kept separate until final blending. Some lots were fermented naturally in open vats. Gentle plunging throughout fermentation to extract colour and flavour the wine was then drained off skins and then aged in barrels for 11 months prior to blending. |
| Vintage | The 2020 season followed a similar pattern to the previous year. A warm spring allowed the vines to escape frosts, while an above-average rainfall led to early flowering. The temperatures in January and February were more moderate which alleviated some of the effects of drought and lead to clean, disease free fruit. |
| Technical | Pick dates: 11 - 25 March 2020 Alcohol 13.5% |
| Aroma | Seductive aromas of red cherry and spice with subtle floral notes. |
| Palate | Fresh and vibrant on the palate with an elegant structure and fine rounded tannins. Suitable for vegans/vegetarians. |

