



SPY VALLEY

CHARDONNAY 2022

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley “B Block” - alluvial stony silt loam, very well drained. Omaka Valley “Outpost Block” - variable depth windblown clay/loess over clay-bound glacial gravel. Direct North facing aspect, on moderately steep hillside slopes.
Viticulture	Viticulturist – Adam McCone Vertical shoot positioning with shoot and bunch thinning to restrict yield. Open canopies with dappled sunlight on the bunches. Clones 15, 95 and Mendoza.
Winemaking	Winemakers – Wendy Stuckey and Emily Gaspard-Clark Harvested at peak flavour maturity. The fruit was gently pressed with the free run juice settling briefly before racking to French oak barrels for fermentation. 21% of the blend was fermented in new French oak barrels. The barrels remained in our cellar to undergo fermentation, and a portion of the wine went through natural malolactic fermentation. The separate batches were assembled 10 months after harvest. After final blending the wine was then left to rest in tank on light yeast lees for 2 months before preparation for bottling.
Vintage	Near perfect weather patterns over the flowering period resulted in even crops and healthy canopies. The weather took a turn in February with above average rainfall, quickly followed by favourable ripening conditions.
Technical	Pick dates: 11, 30 & 31 March, 2022 Brix 22.5 Brix Alcohol 13.5% Residual sugar 0.3 g/L
Aroma	Stone fruit and melon highlighted with hints of brioche.
Palate	Layers of stone fruit with subtle influences of barrel fermentation balance beautifully with the creamy texture and long harmonious finish.



SUSTAINABLY CRAFTED
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