



SPY VALLEY PINOT NOIR 2021



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 Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemakers	Wendy Stuckey and Emily Gaspard-Clark
Winemaking	Our selected estate vineyard blocks were kept separate until final blending. The grape bunches are mostly destemmed and all fermented in open vats. After gentle plunging during fermentation to extract colour and flavour the wine was pressed off skins and matured for 11 months prior to blending.
Vintage	Harvest 2021 was one out of the box – a winemaker’s dream. Impeccable weather throughout the ripening period led to beautiful disease-free fruit and, combined with warm days and cool nights the resulting flavours and acidity are well balanced. Cooler weather during flowering and a couple of visits from “Jack Frost” led to smaller bunches and lighter crops.
Technical	Pick dates: 4 - 16 March 2021 Alcohol 13.5%
Aroma	Hints of black cherry with an overlay of plum and allspice
Palate	Layers of red fruits with hints of vanillin oak creating a finely balanced and long finish.

Suitable for vegans/vegetarians.

