



## N BLOCK 2022 **PINOT NOIR NOUVEAU**

Region	Marlborough, New Zealand	
Vineyards	Waihopai Valley Omaka Valley "Outpost Block"	
Viticulture	Viticulturist - Adam McCone Vertical shoot positioning, shoot and bunch thinning to restrict yield.	
Winemaking	Pinot Noir was hand-harvested and fermented on skins. Gently presses and ages in older oak barrels for 9 months. A delightful twist to Pinot Noir, with its fruit- forward and bright character.	
Winemakers	Wendy Stuckey and Emily Gaspard-Clark	
Vintage	Near perfect weather patterns over the flowering period and through December resulted in even crops and healthy canopies to ripen the fruit. The weather took a turn in February with above average rainfall and cooler temperatures for the month. Perfect ripening conditions then ensued through the remainder of the month and into March. Daily monitoring of our vineyards over the period of harvest was key to maintaining wine quality throughout the season.	
Technical	Pick dates:	19-21 March 2022 and 8 April 2022
	Brix	23 Brix
	Alcohol	13%
	Acid	p.H 3.66, T.A 5.56 g/L
	Residual sugar	1.7g/L
Aroma	Lifted sweet, candied strawberry and spice.	
Palate	Strawberries and sweet florals with tight, bright acidity and lingering spice and aniseed.	
Cellaring	Enjoy our Pinot Nouveau while young and fresh, within 2-3 years from the vintage year.	

**SELECTED ROWS FROM OUR FAMILY ESTATE.**  
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Vegan friendly

