



## SPY VALLEY PINOT NOIR 2022

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.
Viticulturist	Adam McCone
Viticulture	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	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: 20 March - 8 April 2022 Brix: 22.5 - 23.5 pH: 3.62 Tartaric Acid: 4.9g/l Residual Sugar: 1.1g/l Alcohol 14%
Aroma	Alluring aromas of Red berry fruits and cinnamon.
Palate	Fresh and vibrant on the palate with layers of plum and spice, creating a finely balanced and long finish.

Suitable for vegans/vegetarians

