



SPY VALLEY

Our world-renowned flagship estate wines.
The perfect combination of vibrant flavour, impressive aroma, distinctive fruit character and balanced acidity.



ECHELON MÉTHODE TRADITIONNELLE 2021

Winemaking

Following hand-picking of our Pinot Noir and Chardonnay the fruit is chilled overnight the free run juice was fermented and aged in both stainless steel and older oak barrels for 4 months. After blending, secondary fermentation occurred in the bottle followed by lees contact for 36 months before final disgorge.

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.

Aroma & Palate

Apples and poached pear, with sweet doughy notes and toasted almonds.
Fresh bread, plenty of quince and some ripe citrus acidity down the palate. Mouth filling with a creamy texture.

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2021
VARIETIES:	51% Pinot Noir, 49% Chardonnay
RELEASE DATE:	20 January 2025
ALCOHOL:	12%
pH:	3.0
TOTAL ACID:	8.21 g/L
RESIDUAL SUGAR:	2.8 g/L
WINEMAKER:	Wendy Stuckey and Emily Gaspard-Clark
VITICULTURIST:	Adam McCone



As a proud member of Méthode Marlborough, our Echelon is made in the traditional method which means the second fermentation is in the bottle, followed by the intricate riddling and disgorging process (aged for a minimum of 18 months before disgorging takes place). This produces the finest and most persistent bead and allows complex flavours to develop, balancing fresh and fruit driven character with savoury notes of toast and brioche.