



## SPY VALLEY

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



## ECHELON

### ROSÉ MÉTHODE TRADITIONNELLE 2023

#### Winemaking

Handpicked and whole bunch pressed gently, taking only free run juice to extract minimal colour and phenolics. Fermented in a mix of stainless steel and larger format older oak with a neutral yeast prior to full malolactic fermentation. Blended together and sent to bottle for secondary fermentation before aging on lees for 13 months prior to disgorge in November 2024.

#### Vintage

An excellent flowering period and consistent rainfall resulted in even crops and healthy canopies. As a result, our start date was later, giving the fruit extra 'hang time' to develop more flavours across all varieties.

#### Aroma & Palate

Fresh strawberries and cream along with brioche and doughy aromas. Rhubarb, strawberry and just ripe apricot on the palate with citric acidity. Bright and fresh this wine is linear down the palate with a slight doughy note on the finish.

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2023
VARIETIES:	97% Pinot Noir, 3% Chardonnay
RELEASE DATE:	15 December 2024
ALCOHOL:	12%
pH:	3.12
TOTAL ACID:	6.63 g/L
RESIDUAL SUGAR:	3.8 g/L
WINEMAKER:	Wendy Stuckey and Emily Gaspard-Clark
VITICULTURIST:	Adam McCone

