



secrets
worth
sharing

SECRET #7 Hand harvested from our most mature vines and aged in barrel for 11 months. The result is a complex wine with toasty notes and fine acidity balanced by a generous palate weight.



SPY VALLEY SINGLE ESTATE CHARDONNAY 2016

Region	Marlborough, New Zealand.
Vineyards	Johnson Vineyard 'Lodge' and 'B' Blocks, Waihopai Valley - variable stony silt loam terraces, free draining. Outpost Vineyard, Omaka Valley - North facing hilltop, windblown clay/loess over clay-bound gravel.
Viticulture	Viticulturist - Adam McCone. Two cane vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Paul Bourgeois, Richelle Collier, Kathy-Lee Sowman. Hand picked over seven separate passes before gentle whole cluster pressing. Free run full solids juice is fermented entirely in barrels with around 75% being natural fermentation. After 11 months on full lees the barrels are selected and blended prior to bottling.
Aroma	Ripe lemon, cashew and fig.
Palate	The texture is refreshing and elegant with subtle toasty and creamy notes from the oak barrel influence. Fruit flavours of citrus, nectarine and white peach sit alongside a softly balanced acid structure.
Technical	Pick dates : 11 March - 5 April 2016 Brix 21.1 - 22.5 Brix Alcohol 13.0% Acid T.A 5.93 g/L Residual sugar 0.3 g/L
Cellaring	Our Chardonnays have a habit of ageing well, a window of 3-6 years is suggested to provide a mix of fruit freshness and aging complexity.

