



SPY VALLEY ECHELON MÉTHODE MARLBOROUGH 2012

Region	Marlborough, New Zealand
Vineyards	Johnson Vineyard, Waihopai Valley “Lodge” and “C” Blocks - complex and well drained stony loams.
Viticulturist	Adam McCone
Varieties	48% Pinot Noir, 51% Chardonnay
Winemaking	Winemakers - Paul Bourgeois and Kathy-Lee Sowman. After hand-picking, the free run juice was fermented and aged in old oak for 12 months before tirage bottling. Secondary fermentation in the bottle and lees contact for three and a half years before disgorgement.
Technical	Pick dates: 4 March 2012 Brix 19.7 - 18.4 Brix Alcohol 12% Acid p.H 3.12, T.A 8.5 g/L Residual sugar 4.3 g/L
Colour	Peach white.
Bouquet	Fresh bread, apple strudel and hints of strawberry.
Palate	Dry and crisp, the fine bead and delicate flavours make for a perfect aperitif, and fine cellaring potential.
Release Date	February 2018
Cellaring	3-7 years



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