



SPY VALLEY

SINGLE ESTATE CHARDONNAY 2017

Region	Marlborough, New Zealand
Vineyards	Johnson Vineyard, 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 Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Paul Bourgeois and Richelle Tyney Harvested over 6 separate hand picks, fruit was pressed as whole bunches with the free run juice briefly settled before draining to French oak barrels. The majority of barrels were left to undergo long slow spontaneous fermentation, with the separate batches being assembled 11 months after harvest. After blending, the wine was left to rest in tank for 10 months before preparation for bottling.
Technical	Pick dates: 22 March to 4 April 2017 Brix 21.1- 23.9 Brix Alcohol 12.5% Acid p.H 3.26, T.A 6.15 g/L Residual sugar 0.4 g/L
Aroma	Roast nuts, fig and white peach.
Palate	Crisp and bright, with a delicate clean finish. Peach, melon and orange skin flavours. This wine has a creamy mouthfeel and nutty notes from barrel ageing.
Cellaring	Always a great candidate for cellaring, expect this wine to be at its best 3-7 years after harvest, and confidently expect a rewarding drink until at least 2027

