



SPY VALLEY

HANDPICKED SINGLE ESTATE PINOT NOIR 2017

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley – Johnson Vineyard - Top terraces with clay/silt loam lenses over free draining alluvium. Omaka Valley – Outpost Vineyard - Variable depth windblown clay/loess over clay-bound glacial gravel. Direct North facing aspect, on moderately steep hillside slopes.
Viticulture	Viticulturist – Adam McCone Clones: Abel, 10/5, 114, 115, 667, 777, 943. Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers – Paul Bourgeois and Richelle Tyney. Natural fermentation. Gentle hand plunging. Aged in French oak barrels for 11 months prior to final blending.
Vintage	Vintage 2017 was a challenge for sure. The weather leading into harvest was good, and all varieties looked good with little stress due to the absence of drought conditions. Early varieties were excellent, the Pinot Noir had excellent acid balance and light crops. Pinot Noir colour was very deep. The ripening period was longer than usual; despite warm temperatures the ripening between veraison and maturity happened relatively slowly.
Technical	Pick dates: 17 March to 1 April 2017 Brix 22 - 24 Brix Alcohol 13% Acid p.H 3.81, T.A 4.95 g/L Residual sugar 1.6 g/L
Aroma	Delicate aromas of maraschino cherry and cloves with an overlay of spice.
Palate	The palate is fresh and vibrant with hints of vanilla and spice and a long lingering finish.

