



SPY VALLEY

CHARDONNAY 2020

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley “B Block” - alluvial stony silt loam, very well drained. Omaka Valley “Outpost Block” - variable depth windblown clay/loess over clay-bound glacial gravel. Direct North facing aspect, on moderately steep hillside slopes.
Viticulture	Viticulturist – Adam McCone Vertical shoot positioning with shoot and bunch thinning to restrict yield. Open canopies with dappled sunlight on the bunches. Clones 15, 95 and Mendoza.
Winemaking	Winemakers – Wendy Stuckey and Richelle Tyne Harvested over 2 separate picks, fruit was gently pressed with the free run juice settling briefly before draining to French oak barrels. Barrels remained in our cellar to undergo a long slow fermentation, and natural malolactic fermentation with the separate batches being assembled 11 months after harvest. After final blending, the wine was left to rest in tank on light yeast lees for 6 weeks before preparation for bottling.
Vintage	Another year of near perfect weather conditions. A warm spring allowed the vines to escape frost, while an above average rainfall lead to early flowering. Low rainfall throughout the summer and cooler temperatures were a perfect balance for the vines to mature free of disease and with optimum flavour maturity levels.
Technical	Pick dates: 19 & 31 March, 2 April 2020 Brix 22 - 23 Brix Alcohol 14% Acid p.H 3.26, T.A 5.21 g/L Residual sugar 1.8 g/L
Aroma	Lemon pith and citrus notes highlighted with hints of brioche.
Palate	Layers of stone fruit with subtle influences of barrel fermentation balance beautifully with the creamy texture and long harmonious finish.



SUSTAINABLY CRAFTED
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