



S BLOCK SYRAH

- Region** Marlborough, New Zealand.
- Vineyards** Waihopai Valley – Johnson Vineyard. ‘Lodge Block’ - excessively free draining river stones and sand rich soil.
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
2 Cane vertical shoot positioning. Shoot and bunch thinning to restrict yield.
- Winemaking** Winemakers – Paul Bourgeois and Richelle Tyney
Hand picked as individual vineyard blocks and kept separate until final blending. Grape bunches were destemmed and fermented naturally in open vats. After gentle plunging the wine was drained to barrels for a further 5 years prior to blending.
- Vintage** Non-Vintage Syrah. (92% is from 2015 vintage).
- Aroma** Liquorice, black berry and cracked black pepper with sweet chocolate cake notes.
- Palate** Red berry with vibrant cherry and black pepper flavours. Long and elegant with an engaging bright finish.
This wine is vegan friendly.



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