

# Handpicked Single Estate Pinot Noir 2017

SPY VALLEY, MARLBOROUGH, NEW ZEALAND



## HARVEST & VINTAGE NOTES

**VINEYARDS & SOILS:** Grapes are grown in 2 vineyards: Johnson in Waihopai Valley which has top terraces with clay & silt loam lenses over free draining alluvium, and Outpost in Omaka Valley, which has windblown clay/loess soils over clay-bound glacial gravel. North facing, on moderately steep hillside slopes. The clay soils act like a sponge, slowly releasing water to ensure well balanced vine growth and ripening.

**VITICULTURE:** Vertical shoot positioning, shoot and bunch thinning to restrict yield.

**BRIX AT HARVEST:** 22-24 Brix

**VINTAGE:** A challenging vintage, but the weather leading to harvest was good, with little vine stress due to plenty of rain. Harvested March 17th-April 1st. Pinot Noir was deep in color and had excellent acid balance and light crops. Despite warm temperatures, the ripening between veraison and maturity was slow.

**WINEMAKING:** Fermented naturally in open vats. After gentle hand-plunging the wine is drained to barrels to age for 11 months prior to blending.

**TASTING NOTES:** Delicate aromas of maraschino cherry and cloves with an overlay of spice. The palate is fresh and vibrant with hints of vanilla and spice and a long lingering finish.

SPY  
VALLEY  
WINES

WINEMAKERS: Paul Bourgeois,  
Richelle Tyney

VITICULTURIST: Adam McCone

GRAPES: 100% Pinot Noir

ALCOHOL: 13%

RESIDUAL SUGAR: 1.6 g/L

TOTAL ACIDITY: 4.95 g/L

PH: 3.81 g/L

SUSTAINABLE CERTIFICATIONS: NZ  
Winegrowers Sustainable Certification;  
ISO14001 certified, Telarc registered

