



SPY VALLEY

Our world-renowned flagship estate wines.

The perfect combination of vibrant flavour, impressive aroma, distinctive fruit character and balanced acidity.



PINOT NOIR 2022

Winemaking

Our selected estate vineyard blocks were kept separate until final blending. The grape bunches were mostly destemmed and all fermented in open vats. After gentle plunging during fermentation to extract colour and flavour the wine was pressed off skins and matured for 11 months prior to blending.

Vintage

Near-perfect weather during the flowering period and throughout December resulted in even crops and healthy canopies. In February, the weather shifted, bringing above-average rainfall and cooler temperatures. However, ideal ripening conditions returned for the rest of February and into March. Daily vineyard monitoring during the harvest period was crucial to maintaining wine quality throughout the season.

Aroma & Palate

Alluring aromas of red berry fruits and cinnamon. Fresh and vibrant on the palate with layers of plum and spice, creating a finely balanced and long finish.

Suitable for vegans/vegetarians.

REGION:	Marlborough - Waihopai Valley and Omaka Valley
VINTAGE:	2022
HARVESTED:	20 March - 8 April
BRIX:	22.5 - 23.5 Brix
ALCOHOL:	14%
pH:	3.62
TOTAL ACID:	9.4 g/l
RESIDUAL SUGAR:	1.1 g/l
WINEMAKER:	Wendy Stuckey and Emily Gaspard-Clark
VITICULTURIST:	Adam McCone

