



SPY VALLEY

Our world-renowned flagship estate wines.
The perfect combination of vibrant flavour, impressive
aroma, distinctive fruit character and balanced acidity.

CHARDONNAY 2024

Winemaking

Hand-picked fruit was whole bunch pressed to help retain acid and lower fruit intensity. Some of the juice was pressed directly to barrel while the remainder was settled briefly in tank before heading to French oak barrels - of which approx. 19% were new oak. Some of the batches were allowed to go through malolactic fermentation in the spring to add complexity and lower some of the acidity. The wine was blended in tank following approx. 11.5 months in barrel and allowed to sit for a few months on lees to help fully integrate prior to preparing for bottling.

Vintage

The 2024 growing season was one of the hottest and driest on record, resulting in small yields with exceptional fruit concentration. A short and intense ripening period ensured the fruit was harvested quickly, achieving the perfect sugar and acid balance.

Aroma & Palate

The wine shows plenty of white stone fruit, peach and nectarine with nutmeg and toasty vanillin oak notes. The rich palate delivers apricot, spices and oak, with a clean long finish driven by bright acidity down the centre.



REGION:	Marlborough - Waihopai Valley
VINTAGE:	2024
HARVESTED:	14 - 21 March
BRIX:	23.5 & 24.3 Brix
ALCOHOL:	13.5%
pH:	3.11
TOTAL ACID:	7.01 g/l
RESIDUAL SUGAR:	2.0 g/l
WINEMAKER:	Emily Gaspard-Clark, Ashley Stace & Alessandro Carraro
VITICULTURIST:	Adam McCone

