



## SPY VALLEY

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

### PINOT NOIR 2023

#### Winemaking

Our selected estate vineyard blocks were kept separate until final blending. The grape bunches were 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 in French Oak barrel prior to blending. After blending it sat in tank to integrate and settle before bottling.

#### Vintage

An excellent flowering period and consistent rainfall resulted in even crops and healthy canopies. As a result, our start date was later, giving the fruit extra 'hang time' to develop more flavours across all varieties.

#### Aroma & Palate

Red cherry and spice, slightly earthy with a toasty character coming through from the oak. Blackcurrant, cherry and plum on the palate complemented by cola spice and an elegant fine tannin structure. Bright acidity leaves a lingering finish.

Suitable for vegans/vegetarians.



REGION:	Marlborough - Waihopai Valley & Omaka Valley
VINTAGE:	2023
HARVESTED:	20 March - 6 April
BRIX:	23.3 - 24.7 Brix
ALCOHOL:	13.5%
pH:	3.59
TOTAL ACID:	5.29 g/l
RESIDUAL SUGAR:	1.7 g/l
WINEMAKER:	Wendy Stuckey and Emily Gaspard-Clark
VITICULTURIST:	Adam McCone

