



Spy Valley Chardonnay 2025

Vintage Notes

The 2025 vintage brought ideal ripening conditions with minimal disease pressure. Perfect flowering led to a generous fruit set, while warm days and cool nights preserved acidity and enhanced flavour development.

Winemaking

Hand-picked and whole bunch pressed, the fruit was briefly settled in tank before being transferred to barrel for fermentation and ageing. A portion of the blend underwent malolactic fermentation in barrel. After 10 months' maturation, the wine was blended in tank and left to settle and integrate for several months prior to bottling.

Aroma & Palate

Stone fruit and citrus aromas are layered with subtle flinty toastiness and hints of baking spice. The palate is generous and textured, showing white stone fruit, spice and florals, underpinned by minerality and a focused acid line.

Suitable for vegans/vegetarians.

Technical Notes

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2025
HARVESTED:	06 March - 03 April
BRIX:	21.1 - 22.7 Brix
ALCOHOL:	13.0%
pH:	3.16
TOTAL ACID:	5.49 g/l
RESIDUAL SUGAR:	1.0 g/l
WINEMAKER:	Emily Gaspard-Clark, Ashley Stace, Alessandro Carraro
VITICULTURIST:	Adam McCone

