



Spy Valley Pinot Noir 2023

Vintage Notes

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.

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.

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.

Technical Notes

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, Emily Gaspard-Clark
VITICULTURIST:	Adam McCone

Accolades

- Gold - Dish Tasting Panel 2025
- Silver / 92 Points - International Wine & Spirit Competition 2026
- 90 Points - James Suckling Wine Ratings 2026

