

Satellite

by SPY VALLEY

Satellite Pinot Noir 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

Our estate vineyard blocks were kept separate until blending to let each shine. The grapes were de-stemmed and fermented in stainless steel open top fermenters, gently plunged for colour and flavour, then pressed and matured in French oak for 10 months. After blending, the wine rested briefly in tank before bottling.

Aroma & Palate

Aromas of red cherry and plum with a hint of florals, layered with bright red fruit and subtle spice. The palate is juicy and fresh, with vibrant fruit and fine, silky tannins.

Suitable vegans/vegetarians.

Technical Notes

REGION:	Marlborough - Waihopai Valleys
VINTAGE:	2025
HARVESTED:	25 February - 28 March
BRIX:	21.4 - 24.3 Brix
ALCOHOL:	13.5%
pH:	3.60
TOTAL ACID:	4.93 g/l
RESIDUAL SUGAR:	1.0 g/l
WINEMAKER:	Emily Gaspard-Clark, Ashley Stace, Alessandro Carraro
VITICULTURIST:	Adam McCone

