

BLOCK RANGE SPY VALLEY

N Block Pinot Nouveau 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 in the cool of the morning and gently destemmed to retain whole berries. Fermented in open-top stainless steel with a small addition of Pinot Noir juice to increase the juice-to-skin ratio. Fermentation was carried out slightly cooler than usual with a highly aromatic yeast. After 21 days on skins, the wine was pressed and settled in tank before being transferred to seasoned French oak barrels. Half the barrels underwent malolactic fermentation, while the others did not, preserving fresh, bright acidity. After several months in barrel, the wine was blended in tank.

Aroma & Palate

Bright red fruit with candied notes and a touch of liquorice spice. The palate is vibrant, showing candied raspberry, fresh red fruit and soft tannins.

Suitable for vegans/vegetarians.

Technical Notes

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2025
HARVESTED:	25 February - 24 March
BRIX:	21.4 - 23.8 Brix
ALCOHOL:	12.0%
pH:	3.62
TOTAL ACID:	4.95 g/l
RESIDUAL SUGAR:	1.3 g/l
WINEMAKER:	Emily Gaspard-Clark, Ashley Stace, Alessandro Carraro
VITICULTURIST:	Adam McCone

