

Southern Valleys Pinot Noir 2015

SPY VALLEY, MARLBOROUGH, NEW ZEALAND



HARVEST & VINTAGE NOTES

VINEYARDS & SOILS: Grapes are grown in two vineyards: Johnson Vineyard in Waihopai Valley which has top terraces with clay/silt loam lenses over free draining alluvium, and Outpost Vineyard in Omaka Valley, which has variable depth windblown clay/loess soils over clay-bound glacial gravel. The clay soils act like a sponge, slowly releasing water, ensuring well balanced vine growth and ripening. The result is a rich wine nicely balanced by firm fruit and a dry finish.

VITICULTURE: Two cane vertical shoot positioning, shoot and bunch thinning to restrict yield.

BRUX AT HARVEST: 21.9–24.1 °Brix

WINEMAKING: Hand picked as individual blocks and kept separate until blending. Bunches are mostly destemmed and all fermented naturally in open vats. After gentle plunging the wine is drained to barrels for 11 months prior to blending.

CELLARING: 3–7 years



Robert Parker
WINE ADVOCATE

Joe Czerwinski, *Wine Advocate*, February, 2018



Wine Spectator

MW, *Wine Spectator*, September, 2018



WINE ENTHUSIAST
MAGAZINE

Wine Enthusiast, December, 2018

**SPY
VALLEY
WINES**

WINEMAKERS: Paul Bourgeois,
Kathy-Lee Sowman, Richelle Collier

VITICULTURIST: Adam McCone

GRAPES: 100% Pinot Noir

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 1.2 g/L

TOTAL ACIDITY: 5.2 g/L

**SUSTAINABLE/ORGANIC
CERTIFICATIONS:** New Zealand
Winegrowers Sustainable Wine
Certification; ISO14001 certified, Telarc
registered

