

SPY VALLEY

2013 PINOT NOIR



Country	New Zealand
Region	Marlborough
Vineyards	Johnson Estate and Outpost
Variety	100% Pinot Noir
Harvest Date	14 March to 8 April 2013
Brix at Harvest	21.2 - 24.9 °Brix
Viticulturist	Adam McCone
Soils	Predominantly clay and silt over gravel alluvium, some hillsides over clay-bound alluvium.
Winemakers	Paul Bourgeois and David Foes
Winemaking	Fruit was hand-picked, then fermented in open vats. Fermentation started naturally with 'wild' yeasts, after which the wine was pressed off the skins and aged in oak barrels for 12 months.
Colour	Deep Purple/Garnet
Bouquet	Sweet cherries and red berries with a fragrant spicy layer on the nose. Subtle licorice and cocoa notes typical of our vineyards.
Palate	Sweet fruit initially which drives through the palate to a firm, almost chewy finish. The long linear structure and red-fruited flavours typify a favourable Marlborough vintage.
Analysis	Residual Sugar 1.2 g/L pH 3.58 TA 5.9g/L Alcohol 13.5 % v/v
Release Date	March 2015
Cellaring	3 - 5 years

NEW ZEALAND
SUSTAINABLE
WINEGROWING



ISO14001
Certified



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