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SECRET #4 Select grapes are handpicked from our winery blocks and a portion fermented in oak for the perfect amount of time to create this refreshing and dry Rosé with a delightful richness.



SPY VALLEY SINGLE ESTATE ROSÉ 2017

Region	Marlborough, New Zealand.
Vineyards	Johnson Vineyard, Waihopai Valley – Omaka River terrace, alluvial stony silt loams, very well drained.
Viticulture	Viticulturist - Adam McCone. Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Paul Bourgeois, Richelle Collier. 95 % handpicked and whole bunch pressed, with 5% being a “ Saignee ” of juice immediately drained from handpicked fruit destemmed to vats. A small portion was fermented on solids and in barrels with the remainder undergoing stainless steel tank fermentation. As well as the Pinot Noir a small percentage of Syrah and Malbec from our own vineyard was whole bunch pressed and fermented in tank to add to the final blend.
Aroma	Peach and strawberry fruit aromas with an uplifting floral/ blossom note.
Palate	Dry and thirst quenching, there are underlying mineral and grapefruit flavours that complement the aroma.
Technical	Pick dates 21 March - 16 April 2017 Brix 19.9 - 21.2 °Brix Alcohol 12.5 % Acid T.A 6.6 g/L Residual sugar 4.2 g/L
Cellaring	This 2017 Rosé will retain its fresh, crisp personality for around two years, then begin to mellow and become more complex. It should remain attractive up to and possibly beyond 2020.

