



secrets
worth
sharing

SECRET #4 Pinot Noir is handpicked from our Lodge block 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 VINEYARD PINOT NOIR ROSÉ 2016

| | | |
|-------------|---|--------------------------|
| Region | Marlborough, New Zealand. | |
| Vineyards | Johnson Vineyard Lodge Block, Waihopai Valley - Omaka River terrace, alluvial stony silt loams, very well drained. Clones AM 10-5, B115. | |
| Viticulture | Viticulturist - Adam McCone. Vertical shoot positioning, shoot and bunch thinning to restrict yield. | |
| Winemaking | Winemakers - Paul Bourgeois, Kathy-Lee Sowman, Richelle Collier. 90 % handpicked and whole bunch pressed, with 10% 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. | |
| Aroma | An inviting mix of floral, plum and cherry aromas. | |
| Palate | Refreshing and dry, with the richness and structure to complement food. | |
| Technical | Pick dates | 11 March to 6 April 2016 |
| | Brix | 20.3 - 24.2 °Brix |
| | Alcohol | 13.0 % |
| | Acid | T.A 6.6 g/L |
| | Residual sugar | 2.7 g/L |
| Cellaring | The 2016 Pinot Noir Rose 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. | |

