

SPY VALLEY

2007 PINOT NOIR

Country	New Zealand
Region	Marlborough
Vineyard	Johnson Estate
Variety	100% Pinot Noir
Harvest Date	17-31 March 2007
Brix at Harvest	23-25 °Brix
Viticulturist	Adam McCone
Soils	Shallow and stony soils with overlying sandy loam. Some clay.
Winemakers	Ant Mackenzie and Paul Bourgeois
Winemaking	Four separate blocks within our vineyard were hand picked and gently destemmed into 5 and 3 tonne open ferment tanks. A portion of whole clusters were added before a short period cold soaking. Fermentation started naturally with 'wild' yeasts. After this fermentation the wine was pressed off the skins then aged in oak barrels for 12 months.
Colour	Medium red
Bouquet	Hints of perfume and flowers with rich plummy fruit and a dark chocolatey background .
Palate	Generous weight, complex and challenging. Fine, firm tannins and a supple, velvety finish.
Analysis	Residual Sugar <2.0 g/L pH 3.55 TA 6.0 g/L Alcohol 13.5 % v/v
Release Date	April 2008
Cellaring	3-5 years



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