

SPY VALLEY

2007 ECHELON *Méthode Traditionnelle*

Country	New Zealand
Region	Marlborough
Vineyards	Johnson Estate Lodge and B blocks
Varieties	59% Pinot Noir, 41% Chardonnay
Harvest Date	13-15 March 2007
Brix at Harvest	18.7 - 21.0 °Brix
Viticulturist	Adam McCone
Soils	Complex and well drained stony loams.
Winemakers	Paul Bourgeois and Kathy-Lee Bird
Winemaking	After hand-picking, the free run juice was fermented and aged in old oak for 1 year before bottling. Secondary fermentation in the bottle and lees contact for at least 18 months before disgorgement.
Colour	Strawberry Blonde
Bouquet	Classic Pinot Noir aromas of strawberry, with apples and a hint of fresh bread.
Palate	Elegant and dry. A fine mousse complements the crisp and delicate structure.
Analysis	Residual Sugar 3.0 g/L pH 3.14 TA 7.3 g/L Alcohol 12.5 % v/v
Release Date	November 2009
Cellaring	1-4 years



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