

SPY VALLEY

2010 MERLOT/MALBEC



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| Country | New Zealand |
| Region | Marlborough |
| Vineyard | Johnson Estate G, and Lodge Blocks |
| Variety | Merlot 84%, Malbec 16% |
| Harvest Date | 15 and 22 April 2010 |
| Brix at Harvest | 23.5, 25.0 Brix |
| Viticulturist | Adam McCone |
| Soils | Shallow and stony soils with overlying sandy loam. |
| Winemakers | Paul Bourgeois and Kathy-Lee Sowman |
| Winemaking | Our Merlot and Malbec blocks were hand harvested, and gently crushed prior to a 'wild' fermentation. After ferment the tanks were pressed to 30% new French oak barrels, and were matured for 13 months prior to blending. |
| Colour | Blood red |
| Bouquet | Dark plum, boysenberry and exotic spices, gentle floral undertones. |
| Palate | Dark berry fruit flavours with a firm entry and long finish. Mineral and floral complexity round out this substantial wine. |
| Analysis | Residual Sugar <2.0 g/L pH 3.38 TA 6.6 g/L Alcohol 14.5% v/v |
| Release Date | October 2011 |
| Cellaring | 3-5 years |



www.spyvalleywine.co.nz