



## SPY VALLEY

*Our world-renowned flagship estate wines.*  
The perfect combination of vibrant flavour, impressive aroma, distinctive fruit character and balanced acidity.



## CHARDONNAY 2023

### Winemaking

Our Chardonnay was picked across multiple dates to get optimum ripeness from each different clone and pressed gently off skins. The juice was then settled for a short period of time before being sent to French oak barrel for fermentation. Some portions went through malolactic fermentation in the spring to help lower acidity and create balance. The different clones were kept separately until being pulled out of barrel after 11 months in oak and blended. Once blended it was allowed some time to integrate in tank and mellow the oak influence before being bottled.

### Vintage

An excellent flowering period and consistent rainfall resulted in even crops and healthy canopies. As a result, our start date was later, giving the fruit extra 'hang time' to develop more flavours across all varieties.

### Aroma & Palate

Plenty of white nectarine and hazelnuts with vanilla and spice. A creamy palate with plenty of stone fruit and some subtle spice. Generous palate weight.

Suitable for vegans/vegetarians.

REGION	Marlborough - Waihopai Valley and Omaka Valley
VINTAGE:	2023
HARVESTED:	22 - 31 March
BRIX:	22.8 - 23.5 Brix
ALCOHOL:	14%
pH:	3.03
TOTAL ACID:	6.17 g/L
RESIDUAL SUGAR:	0.7 g/L
WINEMAKER:	Wendy Stuckey and Emily Gaspard-Clark
VITICULTURIST:	Adam McCone

