

VINO FINO

Explore a World of Wine

SPY VALLEY ECHELON MÉTHODE TRADITIONNELLE VINTAGE BRUT 2021



\$36.99

Product Code:	8430
Country:	New Zealand
Region:	Marlborough
Sub Region:	Southern Valleys
Style:	Sparkling
Variety:	Méthode Traditionnelle

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	12.0%
Grape:	51% Pinot Noir, 49% Chardonnay



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2021 Vintage)

"Apples and poached pear, with sweet doughy notes and toasted almonds. Fresh bread, plenty of quince and some ripe citrus acidity down the palate. Mouth filling with a creamy texture.

Following hand-picking of our Pinot Noir and Chardonnay the fruit is chilled overnight the free run juice was fermented and aged in both stainless steel and older oak barrels for 4 months. After blending, secondary fermentation occurred in the bottle followed by lees contact for 36 months before final disgorge.

Harvest 2021 was one out of the box - a winemaker's dream. Impeccable weather throughout the ripening period led to beautiful disease-free fruit and, combined with warm days and cool nights the resulting flavours and acidity are well balanced. Cooler weather during flowering and a couple of visits from "Jack Frost" led to smaller bunches and lighter crops."

Rated Excellent & 94/100 Cameron Douglas MS, June 2025 (2021 Vintage)

"A bright appearance with lots of polish and even bubble. Aromas of autolysis and fruit are evenly matched with a brioche and oatmeal then apple and citrus suggestions. Dry and textured with a fine high energy mousse. Fruit flavours and leesy autolysis mirror the bouquet with more emphasis on the citrus then some white peach flavours. Crisp and dry, well made and lengthy. Best from day of purchase through 2030."

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5 Stars & 93/100 Sammy Wilkinson, TheWineWriter.co.nz, December 2025 (2021 Vintage)

"Toasted almond and warm biscuit aromas, layered with elderflower, honeycomb, fresh pears and lemon citrus. The palate is driven by precise lemon-peel acidity, wrapped in creamy, biscuity richness with a fine, delicate mousse. Decadent yet controlled, dry, finishing long with subtle fruit sweetness enhancing the toasty biscotti and cream characters. Built for richer pairings. Think butter-poached lobster, scallops... general indulgent shellfish dishes - Yum!"

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch