



SPY VALLEY SUSTAINABLY CRAFTED SAUVIGNON BLANC 2019

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley - alluvial stony silt loams, very well drained. Mid Wairau Valley - varying depth of alluvial silt loam over gravel, well drained. Lower Wairau Valley - deep alluvial silt deposits over gravel.
Viticulture	Viticulturist - Adam McCone Clones: MS. Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Paul Bourgeois and Richelle Tyney Harvested in the cool of the morning, fruit was gently pressed and kept as small vineyard batches up until blending. Predominantly fermented in stainless steel tanks to preserve fruit purity, there were also several blocks that fermented in barrels and provide a layer of texture and complexity.
Vintage	2019 was a very dry and warm growing season bringing with it small yields with great fruit concentration. One of our earliest harvests with picking starting at the beginning of March.
Technical	Pick dates: 4 - 30 March 2019 Brix 23.0 - 18.0 Brix Alcohol 13% Acid p.H 3.27, T.A 7.28 g/L Residual sugar 2.9 g/L
Aroma	Enticing aromas of grapefruit, feijoa, bell pepper and a hint of orange zest.
Palate	Mouth filling and vibrant with flavours of citrus, green herbs and tropical fruits. The mid palate is rich and textured while retaining fine acidity and elegance overall.
Cellaring	2019 has the ripeness and structure to promote in ageing ability. Fruit will be at its most vibrant in the first 2 years but expect this vintage to retain its freshness until at least 2024. The palate richness and complex characters should become more apparent as cellaring progresses.

spyvalley.co.nz // #seekspy

