



Easy Tiger

SAUVIGNON BLANC 2019

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley - alluvial stony silt loam, very well drained. Mid Wairau Valley - varying depth of alluvial silt loam over gravel, well drained.
Viticulture	Viticulturist - Adam McCone Clones: UCD 1 Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Paul Bourgeois and Richelle Tyney. Harvested in the cool of the early morning over 5 separate picks, the fruit was selected from stony sites near the winery with early flavour ripeness. The parcels were fermented separately in a mix of stainless steel tanks and small oak barrels, with a degree of natural and malolactic fermentation adding richness and complexity.
Technical	Pick dates: 4 - 12 March 2019 Brix 16.6 - 19.8 Brix Alcohol 9.5% Acid p.H 3.18, T.A 6.38 g/L Residual sugar 6.5 g/L
Aroma	Grapefruit, lemon zest and green apple.
Palate	An instantly inviting sensation of crisp acid and tropical fruit. Familiar Marlborough characters of sweet pea, lime with background notes of oatmeal and mango.
Cellaring	Easy Tiger is best within the first two years of harvest, but will develop ageing characters of toast, lime and peach whilst softening and mellowing over the next 5 years

Naturally crafted to be lower in alcohol. A light, refreshing easy choice.

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