



## SPY VALLEY

### SUSTAINABLY CRAFTED SAUVIGNON BLANC 2020

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 Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Wendy Stuckey and Richelle Tyney Harvested in the cool of the morning at peak flavour maturity. Gentle juice extraction, cold settled and fermented in stainless steel tanks and a portion in older oak with a range of aromatic yeasts providing a layer of texture and complexity.
Vintage	Another year of near perfect weather conditions. A warm spring allowed the vines to escape frost, while an above average rainfall lead to early flowering. Low rainfall throughout the summer and cooler temperatures were a perfect balance for the vines to mature free of disease and with optimum flavour maturity levels.
Technical	Pick dates: March/April 2020 Brix 21 - 23 Brix Alcohol 13.5% Acid p.H 3.1, T.A 7.4 g/L Residual sugar 3.2 g/L
Aroma	Enticing aromas of Passionfruit and orange blossom with an overlay of citrus.
Palate	Vibrant flavours of grapefruit and blackcurrant with a sprinkling of pineapple on the finish. The mid-palate is rich and textured with a mouth-watering acidity.
Cellaring	Intense fruit flavours will be evident for the first 2-3 years then the wine will develop more complex characters with palate richness as the wine ages.

[spyvalleywine.co.nz](http://spyvalleywine.co.nz) // #seekspy

