



# Easy Tiger

## SAUVIGNON BLANC 2020

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley - alluvial stony silt loam, very well drained. Lower Wairau Valley - deep alluvial silt deposits over gravel.
Viticulture	Viticulturist - Adam McCone Vertical shoot positioning, shoot and bunch thinning to manage yield per vine and to open the canopy to increase light exposure and air movement.
Winemaking	Winemakers - Wendy Stuckey and Richelle Tyney. Harvested from selected sites that expressed flavour ripeness at low Brix levels. Gentle juice extraction, cold settled and fermented in stainless steel tanks with a range of aromatic yeasts. A portion of the wine went through malo lactic fermentation to soften and add weight to the palate.
Vintage	The 2020 season followed a similar pattern to last year. A warm spring allowed the vines to escape frosts, while an above-average rainfall led to early flowering. The temperatures in January and February were more moderate which alleviated some of the effects of drought and led to clean, disease free fruit.
Technical	Pick dates: 3 March - 1 April 2020 Brix 16.5 - 21 Brix Alcohol 9.5%
Aroma	Floral notes with layers of green apple and ginger.
Palate	An instantly inviting sensation of crisp acid and tropical fruit. Light and lively with subtle spiced clove flavours.

***Naturally crafted to be lower in alcohol. A light, refreshing easy choice.***  
*25% less calories than our regular Sauvignon Blanc.*

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