



SPY VALLEY

SAUVIGNON BLANC 2021

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 Emily Gaspard-Clark 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	Spring frosts during flowering led to smaller bunches and lighter crops this vintage. Impeccable weather throughout the ripening period, combined with warm days and cool nights resulted in well balanced flavour and acidity.
Technical	Pick dates: 14 March - 7th April 2021 Brix 21 - 23 Brix Alcohol 13% Acid p.H 3.1, T.A 7.1 g/L Residual sugar 3 g/L
Aroma	Lifted floral notes, grapefruit and white peach.
Palate	Distinctive flavours of passionfruit and sweet lime intermingled with layers of minerality. The mid palate is rich and textured with a mouth-watering acidity.
Cellaring	The primary fruit characters will continue to unfold for several years and time will reward. Nutty and savoury complexities will continue to build and provide great interest through 2023-2026.

