



secrets worth sharing

SECRET #3 A portion of our Sauvignon Blanc is fermented in oak barrels to give the wine secondary aromas, smoother texture and more complexity.



SPY VALLEY SAUVIGNON BLANC 2016

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. Clones MS.	
Viticulture	Viticulturist - Adam McCone. Vertical shoot positioning, shoot and bunch thinning to restrict yield.	
Winemaking	Winemakers - Paul Bourgeois, Richelle Collier. Predominantly early morning machine picked, gentle juice extraction, and inert gas pressing. Cool settled and mainly fermented in stainless steel tanks, around 8% natural fermentation in oak on solids.	
Aroma	Grapefruit, passionfruit and ripe red capsicum. A suggestion of cumin seeds.	
Palate	Full, ripe and rich, the powerful fruit flavours are supported by a concentrated, fine structure.	
Technical	Pick dates	24 March to 21 April 2016
	Brix	21.0 - 23.7 °Brix
	Alcohol	13.0%
	Acid	T.A 7.1 g/L
	Residual sugar	2.3 g/L
Cellaring	This Sauvignon Blanc will be at its best for the first two years of its life and following this the fruit notes will gradually soften and fade to more toasty characters.	

