

SPY VALLEY

2007 SAUVIGNON BLANC

Country	New Zealand
Region	Marlborough
Vineyards	Selected sites in Marlborough's Wairau & Waihopai Valleys
Variety	100% Sauvignon Blanc
Harvest Date	19th March - 17th April 2007
Brix at Harvest	20.6 - 24.0°Brix
Viticulturist	Adam McCone
Soils	Shallow and stony soils with overlying sandy loam.
Winemakers	Ant Mackenzie and Paul Bourgeois
Winemaking	After picking and pressing the individual parcels were tank fermented at warm temperatures. At the end of fermentation the wines were aged on the yeast lees for four months prior to blending and bottling.
Colour	Pale straw
Bouquet	Passion fruit and ripe melon. Some underlying herbal notes and hints of mineral/flint.
Palate	The brightness of pure fruit flavours shines through on the palate. Lees aging of the vineyard parcels provides weight and interest, as well as balance to this wine.
Analysis	Residual Sugar 3.0 g/L pH 3.24 TA 7.8 g/L Alcohol 13.0 % v/v
Release Date	September 2007
Cellaring	1-2 years

