



## 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 2017

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. Harvested predominantly in the cool of early morning, gentle juice extraction, and pressing under inert gas. Cool settled and mainly fermented in stainless steel tanks, around 6% of fermentation in oak barrels.
Aroma	Grapefruit, mango, passionfruit and melon.
Palate	The texture is smooth and inviting with classic Marlborough flavours including ripe bell pepper and tropical fruit. Crisp acidity rounds off an elegant structure.
Technical	Pick dates 30 March - 18 April 2017 Brix 18.5 - 21.9 °Brix Alcohol 12.0% Acid T.A 7.6 g/L Residual sugar 2.8 g/L
Cellaring	Fresh is best, with the first 1-2 years providing the best drinking.

