



## SPY VALLEY

Our world-renowned flagship estate wines.  
The perfect combination of vibrant flavour, impressive aroma, distinctive fruit character and balanced acidity.

### SAUVIGNON BLANC 2024

#### Winemaking

Our Sauvignon Blanc grapes were picked and brought into the winery for immediate pressing. The juice was cold settled before fermentation with a mixture of different aromatic yeasts. A small percentage of the blend was fermented in a mixture of barrels and large format oak to add texture and weight to the palate before blending in tank.

#### Vintage

The 2024 growing season was one of the hottest and driest on record, resulting in small yields with exceptional fruit concentration. A short and intense ripening period ensured the fruit was harvested quickly, achieving the perfect sugar and acid balance.

#### Aroma & Palate

Plenty of passionfruit and grapefruit with some minerality and salinity. The palate is juicy with flavours of passionfruit, grapefruit and peaches. Slight chalkiness and some salinity coming through, and vibrant acidity leaving a long finish

Suitable for vegans/vegetarians.



REGION:	Marlborough - Waihopai Valley and Wairau Valley
VINTAGE:	2024
HARVESTED:	11 - 26 March
BRIX:	20.6 - 23.7 Brix
ALCOHOL:	13%
pH:	3.05
TOTAL ACID:	7.74 g/l
RESIDUAL SUGAR:	1.8 g/l
WINEMAKER:	Emily Gaspard-Clark and Ashley Stace
VITICULTURIST:	Adam McCone

