



SATELLITE

Out of this world wine within your reach. A fruit-driven range showing typicity with balance and poise. Sustainably crafted estate wine on a mission to care for the environment.

SAUVIGNON BLANC 2025

Winemaking

Our Sauvignon Blanc grapes were machine harvested in the cool of the morning and brought into the winery for immediate pressing. The juice was cold settled before fermentation with a mixture of different aromatic yeasts. Left on light lees for a short period before blending.

Vintage

The 2025 vintage brought ideal ripening conditions with minimal disease pressure. Perfect flowering led to a generous fruit set, while warm days and cool nights preserved acidity and enhanced flavour development.

Aroma & Palate

Bright aromas of mandarin and lime leaf leap from the glass, layered with a hint of fresh herbs. The palate is citrus-driven, with a vibrant acid line that carries through to a mineral, saline core. Juicy and expressive, it finishes with a refreshing interplay of crisp grapefruit and tropical passionfruit.

Suitable for vegans/vegetarians.

REGION:	Marlborough - Waihopai Valley and Wairau Valley
VINTAGE:	2025
HARVESTED:	21 March - 3 rd April
BRIX:	19.2 - 22 Brix
ALCOHOL:	13%
pH:	3.13
TOTAL ACID:	6.63 g/l
RESIDUAL SUGAR:	1.8 g/l
WINEMAKER:	Emily Gaspard-Clark, Alessandro Carraro and Ashley Stace
VITICULTURIST:	Adam McCone



Spy Valley + Ecologi Partnership - We are all Satellites drifting around a beautiful planet. It's important that we protect it. Ecologi is an exciting environmental organisation that we are proud to support. Please visit [Ecologi.com](https://ecologi.com) to learn how you can help restore our planet by funding tree planting and carbon offset projects.

Your purchase helps us fund our Ecologi SPY climate solution projects.
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