



## SPY VALLEY

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

## SAUVIGNON BLANC 2025

### Winemaking

Machine harvested in the cool of the morning to preserve freshness and aromatics. The juice was cold settled before fermentation, which took place in a combination of stainless-steel tanks and oak barrels. Select aromatic yeast strains were used to enhance varietal expression. Following fermentation, the wine was left on light lees for a brief period to build mid-palate texture and complexity before being carefully blended.

### 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

Sweet passionfruit and ripe yellow stone fruit open the aromatics, underpinned by a subtle thread of salinity. The palate is driven by crunchy acidity, with layers of lime leaf, sweet tropical fruit, and juicy stone fruit. A fine mineral line and gentle texture carry through to a vibrant, lingering finish.

Suitable for vegans/vegetarians.



REGION:	Marlborough - Waihopai & Wairau Valleys
VINTAGE:	2025
HARVESTED:	28 March - 3 April
BRIX:	20.4 - 22.1 Brix
ALCOHOL:	13.0%
pH:	3.1
TOTAL ACID:	6.41 g/l
RESIDUAL SUGAR:	1.5 g/l
WINEMAKER:	Emily Gaspard-Clark, Ashley Stace & Alessandro Carraro
VITICULTURIST:	Adam McCone

