



Spy Valley Sauvignon Blanc 2025

Vintage Notes

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.

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.

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.

Technical Notes

REGION:	Marlborough - Waihopai & Wairau Valleys
VINTAGE:	2025
HARVESTED:	28 March - 3 April
BRIX:	20.4 - 22.1 Brix
ALCOHOL:	13.0%
pH:	3.10
TOTAL ACID:	6.41 g/l
RESIDUAL SUGAR:	1.5 g/l
WINEMAKER:	Emily Gaspard-Clark, Ashley Stace, Alessandro Carraro
VITICULTURIST:	Adam McCone

Accolades

- Trophy Best Sauvignon Blanc - Gold & Green Award - Cathay Global Wine & Spirits Awards Asia 2025
- Winery of the Year New Zealand - London Wine Competition 2026
- The Real Review Top 100 New Zealand Winery 2026
- Gold - London Wine Competition 2026
- Silver / 90 Points - International Wine & Spirit Competition 2026
- 90 Points - James Suckling Wine Ratings 2026

