

Satellite

by SPY VALLEY

Satellite 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

This Sauvignon Blanc grapes were machine harvested in the cool of the morning and cold-settled, and fermented in majority stainless steel tanks, with a small percentage in older oak, using aromatic yeasts. Left on light lees for a short period before blending.

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 vegans/vegetarians.

Technical Notes

REGION:	Marlborough - Waihopai & Wairau Valleys
VINTAGE:	2025
HARVESTED:	10 March - 10 April
BRIX:	17.4 - 22.6 Brix
ALCOHOL:	12.5%
pH:	3.06
TOTAL ACID:	6.56 g/l
RESIDUAL SUGAR:	1.8 g/l
WINEMAKER:	Emily Gaspard-Clark, Alessandro Carraro, Ashley Stace
VITICULTURIST:	Adam McCone

Accolades

- Gold - London Wine Competition 2026
- 5 Stars - Sam Kim, Wine Orbit 2025
- Silver - Cathay Global Wine & Spirits Awards Asia 2025
- Silver - Global Sauvignon Blanc Masters 2025
- Silver - The National Wine Awards Aotearoa 2025
- 91 Points - James Sucking Wine Ratings 2025
- Silver / 91 Points - International Wine & Spirit Competition 2026

