



Spy Valley Easy Tiger Sauvignon Blanc 2022

Vintage Notes

Near-perfect weather during the flowering period and throughout December resulted in even crops and healthy canopies. In February, the weather shifted, bringing above-average rainfall and cooler temperatures. However, ideal ripening conditions returned for the rest of February and into March. Daily vineyard monitoring during the harvest period was crucial to maintaining wine quality throughout the season.

Winemaking

Harvested at peak flavour maturity from our estate vineyards. Gentle juice extraction, cold settled and fermented in stainless steel tanks with malolactic fermentation.

Naturally crafted to be lower in alcohol. A light, refreshing easy choice.

Aroma & Palate

Hints of fresh herbs with layers of citrus lime and ginger. Bright and lively with mandarin and green apple flavours.

Suitable for vegans/vegetarians.

Technical Notes

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2022
HARVESTED:	3 - 4 March & 1 April
BRIX:	17 - 17.5 Brix
ALCOHOL:	9.0%
pH:	3.11
TOTAL ACID:	7.2 g/L
RESIDUAL SUGAR:	4.5 g/L
WINEMAKER:	Wendy Stuckey, Emily Gaspard-Clark
VITICULTURIST:	Adam McCone

Accolades

- Silver - Sommeliers Choice Awards 2023
- Silver - IWSC International Wine & Spirit Competition 2023
- Bronze - Decanter World Wine Awards 2023

