



## SPY VALLEY SATELLITE MARLBOROUGH SAUVIGNON BLANC 2018

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley - alluvial stony silt loams, very well drained. Mid Wairau Valley - varying depth of alluvial silt loam over gravel, well drained. Lower Wairau Valley - deep alluvial silt deposits over gravel.
Viticulture	Viticulturist - Adam McCone Clones: MS. Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Paul Bourgeois and Richelle Collier Harvested predominantly in the cool of early morning, gentle juice extraction, and pressing under inert gas. Cool settled and mainly fermented in stainless steel tanks.
Vintage	2018 was a very warm growing season, being dry through Spring and Summer, and a change to wetter conditions in the Autumn harvest period. Our quickest harvest ever had the Sauvignon Blanc rapidly picked from the vines between periods of rain, with great flavours.
Technical	Pick dates: 1 March to 5 April 2018 Brix 14.2 - 22.5 Brix Alcohol 12.3% Acid p.H 3.52, T.A 6.9 g/L Residual sugar 1.4 g/L
Aroma	Lime juice, kiwi, and black-currant over a layer of tropical fruits
Palate	Juicy and crisp, this wine has a soft structure packed with green herb, lime and nectarine flavours.
Cellaring	Fresh is best, with the first 1-2 years providing the best drinking

