



E BLOCK 2022 SAUVIGNON BLANC

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley E Block - alluvial stony silt loams, very well drained.
Viticulture	Viticulturist - Adam McCone Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Harvested at peak flavour maturity from our E Block Vineyard Block in the Waihopai Valley. Gentle juice extraction, cold settled and fermented in stainless steel tanks and a portion in French oak barrels with a range of aromatic yeasts. The wine remained on fine yeast lees for 7 months before final blending.
Winemakers	Wendy Stuckey and Emily Gaspard-Clark
Vintage	Near perfect weather patterns over the flowering period and through December resulted in even crops and healthy canopies to ripen the fruit. The weather took a turn in February with above average rainfall and cooler temperatures for the month. Perfect ripening conditions then ensued through the remainder of the month and into March. Daily monitoring of our vineyards over the period of harvest was key to maintaining wine quality throughout the season.
Technical	Pick dates: 28 - 29 March 2022 Brix 21 Brix Alcohol 12.5% Acid p.H 3.12, T.A 7.6 g/L Residual sugar 0.6 g/L
Aroma	Lifted floral notes, grapefruit and white peach
Palate	Distinctive flavours of passionfruit and sweet lime intermingled with layers of minerality. The mid palate is rich and textured with a mouth-watering acidity.



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