

# ENVOY

SPY VALLEY

## SAUVIGNON BLANC 2021

Region	Marlborough, New Zealand
Vineyard	Waihopai Valley - alluvial stony silt loams, very well drained.
Viticulture	Viticulturist - Adam McCone Cane pruned with vertical shoot positioning. Shoot and bunch thinning to open the canopy, and restrict yield.
Winemaking	Winemakers - Wendy Stuckey and Emily Gaspard-Clark Hand harvested at peak flavour maturity from selected rows of the Bordeaux clone on our 'E Block' Vineyard in the Waihopai Valley. Whole bunch pressed, with gentle juice extraction, cold settled and fermented in new and older oak barrels using a range of yeasts including one parcel of natural yeast.
Vintage	Harvest 2021 was one out of the box - a winemaker's dream. Impeccable weather throughout the ripening period led to beautiful disease-free fruit and, combined with warm days and cool nights the resulting flavours and acidity are well balanced.  Cooler weather during flowering and a couple of visits from "Jack Frost" led to smaller bunches and lighter crops.
Technical	Pick dates: 27 March 2021 Brix 22 - 23 Brix Alcohol 13.5 %
Aroma	Lifted floral notes, citrus and passionfruit.
Palate	Distinctive flavours of grapefruit and citrus peel intermingle with layers of minerality. The mid-palate is rich and textured with a fresh, lively mouth-watering acidity.
Cellaring	Envoy Sauvignon Blanc has been grown and made with cellaring as a focus. Expect it to show its best from 4-5 years after vintage date.

**This wine is vegan friendly.**