



SPY VALLEY

Our world-renowned flagship estate wines. The perfect combination of vibrant flavour, impressive aroma, distinctive fruit character and balanced acidity.

SAUVIGNON BLANC 2025

Winemaking

Machine harvested in the cool of the morning to preserve freshness and aromatics. The juice was cold settled before fermentation, which took place in a combination of stainless-steel tanks and oak barrels. Select aromatic yeast strains were used to enhance varietal expression. Following fermentation, the wine was left on light lees for a brief period to build mid-palate texture and complexity before being carefully blended.

Vintage

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.

Aroma & Palate

Sweet passionfruit and ripe yellow stone fruit open the aromatics, underpinned by a subtle thread of salinity. The palate is driven by crunchy acidity, with layers of lime leaf, sweet tropical fruit, and juicy stone fruit. A fine mineral line and gentle texture carry through to a vibrant, lingering finish.

Suitable for vegans/vegetarians.



REGION:	Marlborough - Waihopai & Wairau Valleys
VINTAGE:	2025
HARVESTED:	28 March - 3 April
BRIX:	20.4 - 22.1 Brix
ALCOHOL:	13.0%
pH:	3.1
TOTAL ACID:	6.41 g/l
RESIDUAL SUGAR:	1.5 g/l
WINEMAKER:	Emily Gaspard-Clark, Ashley Stace & Alessandro Carraro
VITICULTURIST:	Adam McCone

