

Satellite
by SPY VALLEY

SATELLITE

Out of this world wine within your reach.
A fruit-driven range showing typicity with balance and poise. Sustainably crafted estate wine on a mission to care for the environment.



SAUVIGNON BLANC 2024

Winemaking

Our Sauvignon Blanc grapes were picked and brought into the winery for immediate pressing. The juice was cold settled before fermentation with a mixture of different aromatic yeasts.

Vintage

The 2024 growing season was one of the hottest and driest on record, resulting in small yields with exceptional fruit concentration. A short and intense ripening period ensured the fruit was harvested quickly, achieving the perfect sugar and acid balance.

Aroma & Palate

Bursting with citrus - lemon, lime, and fresh herbs. The palate is vibrant and refreshing, layered with lime and a hint of mandarin. Zesty acidity carries through to a long, lively finish.

Suitable for vegans/vegetarians.

REGION:	Marlborough - Waihopai Valley and Wairau Valley
VINTAGE:	2024
HARVESTED:	11 - 26 March
BRIX:	20.6 - 24.8 Brix
ALCOHOL:	13.5%
pH:	3.06
TOTAL ACID:	7.21 g/l
RESIDUAL SUGAR:	2.2 g/l
WINEMAKER:	Emily Gaspard-Clark and Ashley Stace
VITICULTURIST:	Adam McCone



Spy Valley + Ecologi Partnership - We are all Satellites drifting around a beautiful planet. It's important that we protect it. Ecologi is an exciting environmental organisation that we are proud to support. Please visit [Ecologi.com](https://ecologi.com) to learn how you can help restore our planet by funding tree planting and carbon offset projects.

Your purchase helps us fund our Ecologi SPY climate solution projects.

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