



secrets  
worth  
sharing

SECRET #10 Hand-picked on a frosty morning, after the fruit developed an almost perfect noble rot infection to create a decadent dessert style wine.



## SPY VALLEY ICED SAUVIGNON BLANC 2015

Region	Marlborough, New Zealand.
Vineyards	Johnson Vineyard E Block, Waihopai Valley - alluvial silt loam terrace, variable depth silt/loam over free draining gravel. Clone MS.
Viticulture	Viticulturist - Adam McCone. Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Paul Bourgeois, Richelle Collier. Hand picked after a noble rot infection, the raised grapes were slowly pressed to ferment in French oak barrels and a small tank over nine months.
Aroma	Lime, Manuka honey, tropical fruits, nutmeg and wafts of cinnamon. A hint of smoke lends a clue this is Sauvignon Blanc.
Palate	A sweet dessert style, the palate is decadent and sweet without cloying heaviness. Hard to resist.
Technical	Pick dates 11 May 2015 Brix 34 °Brix Alcohol 10.0% Acid T.A 7.5 g/L Residual sugar 157 g/L
Cellaring	Delicious for around 3-6 years after harvest.

