

Spinyback

NELSON

Sauvignon Blanc 2025

TASTING NOTES

Vibrant crisp entry balanced with tropical fruit and lemongrass before a crisp and refreshing finish

VINEYARD

Sauvignon Blanc is sourced from Nelson's vineyards with a range of soil types including stony soils with overlying sandy loam, deep river silt and free draining gravels. The different characteristics of these sites provide depth and complexity of flavor in the wines.

WINEMAKING NOTES

Individual parcels of fruit from unique Waimea Plains vineyards were destemmed and gently pressed separately to tank. Fermented cool with selected aromatic yeast strains to optimise varietal intensity and flavour concentration. Maturation on light lees for a further 2 months and then racked prior to careful blending.

VARIETY: Sauvignon Blanc
ALC: 12%
PH: 3.20
TA: 6.3
R/S: 3.6 g/L



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