

SPY VALLEY  
ENVOY

*Johnson Vineyard*  
GEWURZTRAMINER 2018

Region	Marlborough, New Zealand
Vineyard	Johnson Vineyard, Waihopai Valley “ G BLOCK “ - alluvial stony silt loam, very well drained.
Viticulture	Viticulturist - Adam McCone Clones 457, 1106, 1148. Vertical shoot positioning, shoot and bunch thinning to restrict yield. Open canopies with high bunch exposure to sunlight.
Winemaking	Winemakers - Paul Bourgeois and Richelle Collier. A selective handpick was made from our oldest vines, focussing on raisined berries and noble rot bunches. Soaked overnight on skins before fermentation in small oak vessels, before bottling 3 months after harvest.
Vintage	The 2018 growing season was one out of the box, and recorded as the warmest growing season Spy Valley has yet experienced. A very dry Spring and Summer led through to an Autumn with frequent rainfall and warm conditions. Noble rot appeared on the “G” Gewürztraminer and after a period to dry and shrivel the fruit was picked with amazing flavours and higher than usual ripeness.
Technical	Pick dates: 6 April 2018 Brix 30.6 Brix Alcohol 15% Acid p.H 3.97, T.A 5.85g/L Residual sugar 68 g/L
Aroma	Exuberant spices, lychee, crystallised ginger and ripe stonefruits.
Palate	Seductively rich and packed with peach, honey and exotic fruit flavours. Power balanced with refreshing fruit is a hallmark of this site.
Cellaring	With an abundance of primary fruit at bottling and a firm fine structure, expect this wine to fill out and become more generous over the next 3 years. Following this more complex aromas will emerge and the wine should evolve and remain an engaging drop until at least 2025.

