

2012 SPY VALLEY ENVOY RIESLING

<i>Vineyard</i>	Johnson Estate D Block	
<i>Soils</i>	Shallow, silty loam over a subsoil of alluvial gravels. Various underlying clay pans. Complex soil profiles.	
<i>Harvest Date</i>	23 April 2012	
<i>Brix at Harvest</i>	21.8 °Brix	
<i>Viticulturist</i>	Adam McCone	
<i>Winemakers</i>	Paul Bourgeois and Kathy-Lee Sowman	
<i>Winemaking</i>	Grapes were hand selected and harvested from our original plantings of Riesling. After whole bunch pressing, the free-run juice was fermented in oak, and aged on light lees for four months before bottling.	
<i>Colour</i>	Pale lemon	
<i>Bouquet</i>	Limes, grapefruit, and citrus blossom.	
<i>Palate</i>	Steely acid from a cool growing season is balanced against refreshing natural sweetness and low alcohol. Pure and focused.	
<i>Analysis</i>	Residual Sugar	65 g/L
	pH	2.86
	TA	9.8 g/L
	Alcohol	9.0% v/v
<i>Release Date</i>	December 2014	
<i>Cellaring</i>	5+ years	

