

SPY VALLEY

ENVOY

Johnson Vineyard

SAUVIGNON BLANC

2015

Region Marlborough, New Zealand.

Vineyard Johnson Vineyard River and E Block, Waihopai Valley - alluvial stony silt loam, young stony river bed terraces and clay/silt loam terrace over free draining alluvium. Clones BDX316, BDX315, UCD1.

Viticulture Viticulturist - Adam McCone.
Two cane vertical shoot positioning, shoot and bunch thinning to restrict yield.

Winemaking Winemakers - Paul Bourgeois, Richelle Collier.
Hand-picked over three separate passes and immediately whole bunch pressed. The juice was entirely fermented in French oak vessels, predominantly natural ferment over 6 - 10 months.

Aroma Lime, ginger, and white peach with complex savoury and herbal notes.

Palate Finely poised acid supports a concentrated medley of stone fruit, kiwi and mineral flavours. Layers of flavour will emerge with time in the glass.

<i>Technical</i>	Pick dates	21 & 23 March, 6 April 2015
	Brix	22.8 - 24.1 °Brix
	Alcohol	13.5 %
	Acid	T.A 8.4 g/L
	Residual sugar	2.9 g/L

Cellaring Ideally this wine should be at its best around 5-10 years from vintage date.

