

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.

*Technical*

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.

