

SPY VALLEY
ENVOY

Johnson Vineyard
PINOT GRIS 2017

Region	Marlborough, New Zealand
Vineyard	Johnson Vineyard, Waihopai Valley “ C BLOCK “ - alluvial stony silt loam, very well drained.
Viticulture	Viticulturist - Adam McCone Clones 2-15. 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. Handpicked after waiting for a long ripening period on the vine. The grapes were whole bunched pressed and fermented over 10 months in old oak.
Vintage	The 2017 growing season was kind with moderate well-spaced rainfall and good growing conditions. The restricted crop off our Envoy block enjoyed an extended hang time, and picked up a small percentage of noble rot after late season rain. Further ripening resulted in shriveled berries with concentrated juice.
Technical	Pick dates: 27 April 2017 Brix 27.9 Brix Alcohol 12.5% Acid p.H 3.53, T.A 5.5g/L Residual sugar 76 g/L
Aroma	Preserved pear, mango and nougat. Ripe citrus is normally a signature of this block, and present at a more subtle level in 2017.
Palate	The balance is sweet with a long clean finish. Structurally light, the high concentration of ripe fruit flavours and residual sugar is offset with a degree of oak aging complexity and the exotic spice flavours from a late harvest date.
Cellaring	The Envoy Pinot Gris manages to show bright attractive fruit at release, and combine that with the ability to gain complex nutty characters with further ageing. Behind the soft sweet side is a structure that holds the ability age in the bottle with grace past 2025.

