

SPY VALLEY
ENVOY

Johnson Vineyard
DRY RIESLING 2017

Region	Marlborough, New Zealand
Vineyard	Johnson Vineyard, Waihopai Valley “D BLOCK” - clay/silt loam terrace over free draining alluvium 35%.
Viticulture	Viticulturist - Adam McCone. Clones GM 110 and 239. Two Cane vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Paul Bourgeois and Richelle Collier. A small, selective hand pick of clean, ripe bunches. Gently drained and pressed after overnight skin contact. Initiated ferment in old oak barrel before being transferred to stainless and allowed to ferment naturally through the winter. Rested on full lees prior to bottling in January 2018.
Vintage	2017 was a challenge. After an excellent early Summer, the sun went on intermittent holiday and during harvest, picking was fast and furious between outbreaks of rain. Riesling developed flavour ripeness nicely, with lower sugar ripeness, and crisp balanced acids. Hand selection and picking of fruit within “D” block allowed the ripest clean bunches to be set aside for Envoy.
Technical	Pick dates: 11 April 2017 Brix 21.2 Brix Alcohol 12.5 % Acid p.H 2.98, T.A 7.3 g/L Residual sugar 4.5 g/L
Aroma	Orange blossom, tangerine and ripe nectarines. Nuances of almond and wet stone.
Palate	A soft entry leads to a sustained, chalky texture. There are elements of complexity, however citrus fruit concentration is the defining feature.
Cellaring	Expect good things with time in the bottle - the acid and phenolic structure are conducive to ageing, and we expect this wine will reward cellaring for at least 5-10 years.

