

SPY VALLEY

# ENVOY

*Johnson Vineyard*

**RIESLING**

**2013**

*Vineyard* Johnson Vineyard D Block

*Soils* Shallow, silty loam over a subsoil of alluvial gravels.  
Various underlying clay pans. Complex soil profiles.

*Harvest Date* 28 March 2013

*Brix at Harvest* 19.7 °Brix

*Viticulturist* Adam McCone

*Winemakers* Paul Bourgeois and Kathy-Lee Sowman

*Winemaking* 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 6 months before bottling.

*Colour* Pale lemon

*Bouquet* Lemon, lime and wet stone.

*Palate* Light, juicy and thirst quenching, firm acidity balances the natural sweetness and low alcohol.

*I.R.F Taste Scale* Sweet

<i>Analysis</i>	Residual Sugar	73 g/L
	pH	2.70
	TA	10.5 g/L
	Alcohol	7.0 % v/v

*Release Date* December 2015

*Cellaring* 5+ years

*Our Messenger  
and  
Representative*

