

SPY VALLEY

ENVOY

Johnson Vineyard

SAUVIGNON BLANC

2016

- Region** Marlborough, New Zealand.
- Vineyard** Johnson Vineyard River and E Blocks, Waihopai Valley – stony alluvial silt loam, very free draining. Clones BDX 516, 517, UCD1.
- Viticulture** Viticulturist - Adam McCone.
Cane pruned vertical shoot positioning, shoot and bunch thinning to restrict yield.
- Winemaking** Winemakers - Paul Bourgeois, Richelle Collier.
The blocks were handpicked and pressed to tank for several hours before draining to barrels. All fermentation occurred in oak vessels between 1200L and 225L capacity, and took place over 9 - 11 months.
After blending to tank, the wine remained on full lees for several months prior to bottling in the winter of 2017.
- Aroma** Roast nuts, citrus, and melon, with a distinctive banana passion-fruit aroma that is typical of this wine.
- Palate** Crisp acidity is a feature, and even after full malolactic fermentation it retains a fresh, mineral acid structure. Layers of citrus fruit and dried herb flavours unfold and are supported by the smoky, creamy influences of oak maturation.
- Technical**
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|----------------|------------------------------|
| Pick dates | 21, 30 March & 12 April 2016 |
| Brix | 22.2 - 24.0 °Brix |
| Alcohol | 13.5 % |
| Acid | T.A 7.95 g/L |
| Residual sugar | 0.8 g/L |
- Cellaring** Envoy Johnson Vineyard Sauvignon Blanc has been grown and made with cellaring as a focus. Expect it to show its best from five years after vintage date.

