

SPY VALLEY  
ENVOY

*Single Estate*  
CHARDONNAY 2016

Region	Marlborough, New Zealand
Vineyard	Waihopai Valley B Block 56%. Alluvial stony silt loam, very well drained. Omaka Valley 44%. North facing hillside, clay/loess over clay bound glacial gravel.
Viticulture	Viticulturist - Adam McCone Vertical shoot positioning, shoot and bunch thinning to restrict yield. Clones UCD 15, B 95, Mendoza.
Winemaking	Winemakers - Paul Bourgeois and Richelle Tyney. Handpicked in the cool of morning, the juice was gently pressed direct to barrels and left to ferment. The most promising barrels from two blocks were selected and blended for further ageing. After a final selection 7 barrels were blended prior to bottling in January 2018.
Vintage	2016 was dry and a little warmer than average. There were small bunches and berries with great concentration. The acid and flavour balance allowed picking at moderate sugar levels early in the harvest.
Technical	Pick dates: 11 & 18 March 2016 Brix 21 Brix Alcohol 12.5 % Acid p.H 3.22, T.A 6.5 g/L Residual sugar 0.9 g/L
Aroma	Aromas of fig and ripe peaches overlaid with dried grass, walnuts and almond.
Palate	Nutty, creamy and elegant. The fruit profile is restrained and the structure tightly bound with a fine, crisp finish.
Cellaring	Expect good things with time in the bottle - the acid and phenolic structure are conducive to ageing. This wine will reward cellaring for at least 5-10 years.

