

SPY VALLEY

2007 CHARDONNAY

Country	New Zealand
Region	Marlborough
Vineyard	Johnson Estate
Variety	100% Chardonnay
Harvest Date	21-26 March 2007
Brix at Harvest	22.8-24° Brix
Viticulturist	Adam McCone
Soils	Shallow and stony soils with overlying sandy loam.
Winemakers	Paul Bourgeois and Ant Mackenzie
Winemaking	Five clonal selections of Chardonnay were separately whole bunch pressed, barrel fermented and aged on lees for 10 months. 80% wild yeast fermentation and malo-lactic fermentation.
Colour	Pale straw
Bouquet	Almonds, flint and gun-smoke with complex citrus and peach fruit characters.
Palate	Long and elegant with subtle barrel influenced flavours. Ripe fruit tannins give a structure suitable for graceful ageing and versatile food matching.
Analysis	Residual Sugar 3.0 g/L pH 3.38 TA 6.0 g/L Alcohol 13.0% v/v
Release Date	June 2008
Cellaring	3-6 years



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