

SPY VALLEY

2008 Unoaked CHARDONNAY

Country	New Zealand
Region	Marlborough
Vineyard	Johnson Estate
Varietal Mix	100% Chardonnay
Harvest Date	18th March - 10th April 2008
Brix at Harvest	22.0 - 23.8°Brix
Viticulturist	Adam McCone
Soils	Shallow and stony soils with overlying sandy loam.
Winemakers	Paul Bourgeois and Kathy-Lee Bird
Winemaking	After picking and pressing the individual parcels were slowly tank fermented. At the end of fermentation the wines were aged on the yeast lees for four months prior to blending and bottling.
Colour	Bright gold
Bouquet	The primary character is ripe tropical fruits. Look for melon, peach and citrus with notes of spice.
Palate	Richness and a ripe full texture define this wine. Soft around the edges with a concentrated fruit core.
Release Date	October 2008
Cellaring	1-3 years
Analysis	Residual Sugar 6.9 g/L pH 3.40 TA 6.3 g/L Alcohol 13.5 % v/v



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