

2007 SPY VALLEY ENVOY RIESLING

<i>Vineyard and Block</i>	Johnson Estate D Block
<i>Soils</i>	Shallow, silty loam over a subsoil of alluvial gravels. Various underlying clay pans. Complex soil profiles.
<i>Harvest Date</i>	8 April 2007
<i>Brix at Harvest</i>	22.1 °Brix
<i>Viticulturist</i>	Adam McCone
<i>Winemakers</i>	Ant Mackenzie and Paul Bourgeois
<i>Winemaking</i>	Grapes were hand selected and harvested from our original plantings of Riesling. They were then whole bunch pressed and tank fermented. At the desired balance the wine was chilled, settled and racked. The wine was aged for six months in a large oak cove prior to bottling, then bottle aged for another 12 months before release.
<i>Colour</i>	Pale green
<i>Bouquet</i>	Lime, honeysuckle and riverstones
<i>Palate</i>	Crisp acid is delicately balanced with sweetness and ripe fruit tannins to give a lingering, mouthwatering finish. Tight and youthful on release, expect good cellaring potential.
<i>Analysis</i>	Residual Sugar 56.2 g/L pH 2.76 TA 9.3 g/L Alcohol 9.0 % v/v
<i>Release Date</i>	December 2008
<i>Cellaring</i>	5+ years

