

SPY VALLEY

2008 NOBLE RIESLING 375ml

Country	New Zealand
Region	Marlborough
Variety	100% Riesling
Vineyard	Johnson Estate D Block
Soils	Shallow and stony soils with clay and silt seams
Harvest Date	29 April 2008
Brix at Harvest	36.6 °Brix
Viticulturist	Adam McCone
Winemakers	Paul Bourgeois, Kathy-Lee Bird
Winemaking	Careful hand-picking and a long, slow pressing. After fermenting in tank for 2 months, this wine was matured in small oak barrels for 3 months prior to blending and bottling.
Colour	22 Carat Gold
Bouquet	Exuberant spiciness mixed with concentrated dried citrus. Classic noble rot characters will increase in complexity with further aging.
Palate	Unashamedly rich, luscious and almost thick enough to spread on toast. Honeycomb, lime, and ginger envelop the palate, with layers of complex Botrytis flavours. Will require a spectacularly rich dessert to match.
Analysis	Residual Sugar 180 g/L pH 3.29 TA 7.56 g/L Alcohol 10.0 % v/v
Release Date	December 2008
Cellaring	3-6 years



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