

SPY VALLEY

2008 NOBLE SAUVIGNON BLANC 375ml

Country	New Zealand
Region	Marlborough
Variety	100% Sauvignon Blanc
Vineyard	Johnson Estate E Block
Soils	Shallow and stony soils
Harvest Date	29 April 2008
Brix at Harvest	31.6 °Brix
Viticulturist	Adam McCone
Winemakers	Paul Bourgeois, Kathy-Lee Bird
Winemaking	Careful hand-picking and whole bunch pressing followed by fermentation in old French oak barrels. Matured in barrels after racking for 4 months before bottling.
Colour	Straw
Bouquet	Clean primary fruit with peach, pineapple and feijoa notes. Appetising hints of manuka honey.
Palate	Crisp acid balance and a long sweet finish. White peach and kiwifruit flavours are run through with a minerality that cleanses the palate.
Analysis	Residual Sugar 165 g/L pH 3.26 TA 7.60 g/L Alcohol 8.5 % v/v
Release Date	December 2008
Cellaring	3-5 years



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