

## 2009 SPY VALLEY ENVOY GEWÜRZTRAMINER

<i>Vineyard</i>	Johnson Estate G Block
<i>Soils</i>	Shallow and stony soils with overlying sandy loam.
<i>Harvest Date</i>	11th - 23rd April 2009
<i>Brix at Harvest</i>	25.6 - 27.8 °Brix
<i>Viticulturist</i>	Adam McCone
<i>Winemaker</i>	Paul Bourgeois and Kathy-Lee Sowman
<i>Winemaking</i>	Grapes were hand selected and harvested from our original plantings of Alsace clones. They were chilled and pressed slowly, then fermented in small oak vessels, with a small percentage of malolactic fermentation occurring.
<i>Colour</i>	Light straw
<i>Bouquet</i>	Cloves, musk, peaches and white fruit combine in a rich fruity tide
<i>Palate</i>	No shrinking violet, there is body, flavour and richness in abundance. Subtle secondary ferment notes add interest and complexity.
<i>Analysis</i>	Residual Sugar 26 g/L pH 3.69 TA 4.5 g/L Alcohol 14.5 % v/v
<i>Release Date</i>	December 2010
<i>Cellaring</i>	3-5 years

