

2010 SPY VALLEY ENVOY SAUVIGNON BLANC

<i>Vineyard</i>	Johnson Estate, E and A Blocks
<i>Soils</i>	Shallow and stony soils with overlying silt
<i>Harvest Date</i>	18, 21 April 2010
<i>Brix at Harvest</i>	24.2 - 25.2 °Brix
<i>Viticulturist</i>	Adam McCone
<i>Winemakers</i>	Paul Bourgeois and Kathy-Lee Sowman
<i>Winemaking</i>	Hand picked fruit from select rows planted with Bordeaux based clones was pressed and the juice slowly fermented in French Oak barrels. The wine remained in barrels on lees for 12 months before blending and bottling.
<i>Colour</i>	Pale straw
<i>Bouquet</i>	A complex melting pot of dried herb, ripe citrus and rich tropical fruits.
<i>Palate</i>	The structure is fine and persistent with firm acid and a vibrant fruit base. Secondary barrel influences round out the palate. The underlying citrus character is a strong feature of this site.
<i>Analysis</i>	Residual Sugar 3.7 g/L pH 3.05 TA 8.5 g/L Alcohol 14.0 % v/v
<i>Release Date</i>	July 2011
<i>Cellaring</i>	3 - 5 years

