

2008 SPY VALLEY ENVOY CHARDONNAY

- Vineyard and Block* Johnson Estate B Block
- Soils* Shallow and stony soils with overlying sandy loam.
- Harvest Date* 18th March - 7th April 2008
- Brix at Harvest* 21.3 - 23.0 °Brix
- Viticulturist* Adam McCone
- Winemakers* Paul Bourgeois and Kathy-Lee Sowman
- Winemaking* Clones B95 and 15 Chardonnay were hand picked, whole bunch pressed and barrel fermented. All barrels were aged for 18 months on full lees. The wine was blended and bottled without fining.
- Colour* Pale straw
- Bouquet* Restrained citrus, flint and subtle fruits married to harmonious barrel ageing influences.
- Palate* A lean and dry palate with a cleansing, mineral finish. Delicate hazel nut and complex, secondary flavours will emerge with bottle age. A wine that requires cellaring to show its best.
- Analysis*
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| Residual Sugar | <2.0 g/L |
| pH | 3.43 |
| TA | 6.4 g/L |
| Alcohol | 13.0% v/v |
- Release Date* September 2010
- Cellaring* 3-6 years

