

## **2005 Spy Valley Sauvignon Blanc**

Harvest Date	1-21 April 2005
Brix at Harvest	20.8-23.8 °Brix
Winemaker	Ant Mackenzie and Jayne Grigg
Residual Sugar	1.5g/L
pH	3.10
TA	7.40g/L
Alcohol	13.5% v/v
Vineyard	Johnson Estate and Growers
Soils	Shallow and stony soils with overlying sandy loam.
Release Date	October 2005
Cellaring	1-2 years
Winemaking	After gentle pressing all the individual parcels were tank fermented at cool temperatures. At the end of fermentation the wines were then aged on full lees for six weeks. After racking the component wines then settled for a further six weeks prior to blending and bottling.
Colour	Pale green
Bouquet	Pungent passionfruit and grapefruit aromas with a complex lees note underlying.
Palate	Generous fruit flavours and enhanced textures through lees aging have given this wine great interest across the palate.