

2011 SPY VALLEY ENVOY SAUVIGNON BLANC

<i>Vineyard</i>	Johnson Estate, E, A and River Blocks
<i>Soils</i>	Shallow and stony soils with overlying silt
<i>Harvest Date</i>	28 March, 14 April 2011
<i>Brix at Harvest</i>	22.1 - 23.6°Brix
<i>Viticulturist</i>	Adam McCone
<i>Winemakers</i>	Paul Bourgeois and Kathy-Lee Sowman
<i>Winemaking</i>	Hand harvested fruit from selected rows of Bordeaux based clones was pressed and the juice slowly fermented in various wood barrels. The wine remained in wood vessels on lees for nine months before blending and bottling.
<i>Colour</i>	Pale straw
<i>Bouquet</i>	Gun flint, citrus and fresh herbs.
<i>Palate</i>	The structure is fine and elegant. Secondary barrel influences round out the palate and combine with the restrained fruit from this vintage. The mineral influence from our stony "River" block is apparent.
<i>Analysis</i>	Residual Sugar 2.7 g/L pH 3.10 TA 7.6 g/L Alcohol 13.5% v/v
<i>Release Date</i>	August 2012
<i>Cellaring</i>	3 - 5 years

