

ENVOY

SPY VALLEY

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Exceptional micro-sites wines from our oldest family estate vines.

Oaked wines that are textural and complex and honour the best winemaking tool of all - time.



JOHNSON PINOT NOIR 2017

Winemaking

Handpicked in the cool of morning, the grapes naturally fermented and were hand plunged in open vats over several weeks. A portion of the bunches were left as whole bunches. After draining to barrels for 14 months, barrels were selected and blended for further ageing for several months before bottling.

Vintage

2017 proved to suit Pinot Noir very well. A pleasant summer led to a cooler period immediately before harvest - perfect for retaining acidity and flavour at the time of Pinot Noir final ripening.

Aroma & Palate

Red berries, plum with a typical liquorice and floral background. Appearing soft and fruit focused at first, this wine has a substantial fine grained tannin structure typical for this site. Layers of dark fruit sit behind the dominant red berry notes.

Suitable for vegans/vegetarians.

REGION:	Marlborough - Lower Waihopai Valley
VINTAGE:	2017
HARVESTED:	23 & 28 March
BRIX:	23.1 Brix
ALCOHOL:	13%
pH:	3.68
TOTAL ACID:	5.25 g/l
RESIDUAL SUGAR:	1.0 g/l
WINEMAKER:	Paul Bourgeois and Richelle Collier
VITICULTURIST:	Adam McCone

