

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 SAUVIGNON BLANC 2023

Winemaking

Hand harvested in the cool of the morning from selected rows of Bordeaux clones from our E Block vineyard. Whole bunch pressed to help retain acidity and freshness. Gently cold settled before being sent to very light toast French oak barrels (23% New oak). Fermented in separate parcels with different yeasts. A long fermentation followed by aging for 11 months in oak before being blended in tank and left to sit on fine lees for a period before bottling.

Vintage

An excellent flowering period and consistent rainfall resulted in even crops and healthy canopies. As a result, our start date was later, giving the fruit extra 'hang time' to develop more flavours across all varieties.

Aroma & Palate

Lots of grapefruit and lemon on the nose, with a slight salty minerality. Plenty of lemon and grapefruit up front with a slight tonic character coming through. Fine textured with concentration and acid to carry the palate to a tropical mango finish.

Suitable for vegans/vegetarians.

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| REGION: | Marlborough - Waihopai Valley |
| VINTAGE: | 2023 |
| HARVESTED: | 6 April |
| BRIX: | 22.9 Brix |
| ALCOHOL: | 13.5% |
| pH: | 2.85 |
| TOTAL ACID: | 7.79 g/l |
| RESIDUAL SUGAR: | 0.7 g/l |
| WINEMAKER: | Wendy Stuckey and Emily Gaspard-Clark |
| VITICULTURIST: | Adam McCone |

