

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 CHARDONNAY 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, the wine was blended to rest in tank several months before bottling.

Vintage

2017 proved to suit Chardonnay nicely. A pleasant summer led to a cooler period immediately before harvest - perfect for retaining acidity and flavour at the time of Chardonnay ripening.

Aroma & Palate

Ripe citrus fruit is the base, with white peach, hazelnut and some creamy, nutmeg barrel notes. Citrus fruit is accentuated with a crisp acid backbone. A smooth palate structure shows savoury and nutty barrel influences.

Suitable for vegans/vegetarians.



REGION:	Marlborough - Waihopai Valley and Omaka Valley
VINTAGE:	2017
HARVESTED:	22 March & 2 April
BRIX:	23.9 & 21.7 Brix
ALCOHOL:	13%
pH:	3.17
TOTAL ACID:	6.9 g/l
RESIDUAL SUGAR:	0.6 g/l
WINEMAKER:	Paul Bourgeois and Richelle Collier
VITICULTURIST:	Adam McCone

