



## ENVOY

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

