

ENVOY

SPY VALLEY

Envoy Johnson Sauvignon Blanc 2023

Vintage Notes

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.

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.

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 vegans/vegetarians.

Technical Notes

REGION:	Marlborough - Waihopai Valley
VINTAGE:	2023
HARVESTED:	06 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, Emily Gaspard-Clark
VITICULTURIST:	Adam McCone

Accolades

- Gold - London Wine Competition 2026
- 91 Points - James Suckling Wine Ratings 2025
- 91 Points / 4 Stars - Stephen Wong, The Real Review 2025
- Silver - Global Sauvignon Blanc Masters 2025
- Bronze - International Wine & Spirit Competition 2026

