

# Riesling 2015

SPY VALLEY, MARLBOROUGH, NEW ZEALAND



## HARVEST & VINTAGE NOTES

**VINEYARDS:** Johnson Vineyard, Waihopai Valley: Alluvial stony silt loam, young stony river-bed terraces & clay/silt loam terrace over free draining alluvium. Clones GM 110, 239, 49.

**VITICULTURE:** Two cane vertical shoot positioning, shoot and bunch thinning to restrict yield.

**WINEMAKING:** Hand picked over seven separate passes with 50% of the fruit having extended skin contact before gentle pressing. Long natural ferments in oak and stainless steel vessels, on full lees for seven months prior to blending.

**COLOR:** Pale Straw

**BOUQUET:** Ginger loaf, apricot, fig and citrus

**PALATE:** Dry in style. Intense lemon-curd with a little spice and a rich yeasty influence. A dry, crisp, limey finish.

**SPY  
VALLEY  
WINES**

**WINEMAKERS:** Paul Bourgeois,  
Rachel Collier

**VITICULTURIST:** Adam McCone

**GRAPES:** 100% Riesling

**ALCOHOL:** 13%

**RESIDUAL SUGAR:** 3.3 g/L

**TOTAL ACIDITY:** 6.3 g/L

**BRIX:** 21.4–25.6° Brix

**ANNUAL PRODUCTION:**  
3,000 cases X 12/750ml

