



secrets
worth
sharing

SECRET #16 Our Winemaker Paul is an aromatic fanatic, he loves to make Riesling! This Riesling is a dry style much like Paul's sense of humour. Enjoy with seafood or poultry.



SPY VALLEY SINGLE VINEYARD RIESLING 2016

Region	Marlborough, New Zealand.	
Vineyard	Johnson Vineyard, Waihopai Valley - alluvial stony silt loam, young stony river-bed terraces and clay/silt loam terrace over free draining alluvium. Clones GM 110, 239, 49.	
Viticulture	Viticulturist - Adam McCone. Two cane vertical shoot positioning, shoot and bunch thinning to restrict yield.	
Winemaking	Winemakers - Paul Bourgeois, Richelle Collier. Hand picked over eight passes and the majority of fruit with extended skin contact before gentle pressing. Long natural ferments in oak and stainless steel vessels, on lees until blending pre-Christmas.	
Aroma	Multi-faceted and complex. Notes of ginger, nectarine, sea-shell with anise, nougat and subtle spices.	
Palate	A dry style, the flavour balance is skewed towards the mineral and complex spectrum with powerful underlying fruit. Texture is the key to this wine with lemon pith, white pepper and spice describing the taste and structure. A clean, vibrant finish that cleanses the palate.	
Technical	Pick dates	18 March - 15 April 2016
	Brix	20.3- 30.1 °Brix
	Alcohol	13.5%
	Acid	T.A 7.1 g/L
	Residual sugar	6.2 g/L
Cellaring	Built to age gracefully, the structure will soften over the years and provides the opportunity for extended cellaring. Pleasing drinking from 2017 with no firm expiry date.	

