



Odyssey Marlborough Reserve Iliad Pinot Noir 2017 Certified Organic New Release.

5.0 STARS - SAM KIM 2016, 2015, 2014, 2013

## An impressive debut- Michael Cooper.

A powerful sweet-fruited and generous wine, it has deep youthful plum and spice flavours, good complexity and a finely textured, lasting finish.

## VITICULTURALISTS NOTES

The Odyssey Vineyard is one of the most elevated sites in Marlborough and situated on the acclaimed Southern Valleys. Permeable silt loam over clay gives rise to these complex, dense Pinots with beautiful forest fruits and savoury flavours. Six different Dijon Clones of Pinot Noir are close planted in various sites on the vineyard, fermented separately to enhance each component, then ultimately blended.

The vintage of 2017 was warm leading to ripe fruited wines with great tannin structure has led to this concentrated wine with abundant fruit flavours and a sweet palate impression. Meticulous canopy management all done by hand has resulted in fruit in the best condition being delivered to the winery. Harvested 25 March- 7 April 2017.

Harvest Brix: Harvest TA Level: 24.3 7.5 Harvest PH Level: 3.50

## WINEMAKERS NOTES

Once in the winery the handpicked grapes were cold macerated on skins to extract as much flavor as possible. The wines fermented spontaneously with the yeasts present on their skins. The wine was plunged by hand. After ferment the skins and wine macerated again for one week before being pressed to yield this darkly coloured wine. The wine was aged in French barrel 30% of which is new for 12 months before being gently fined for bottling. Bottled March 2018.

 PH Level:
 TA Level:
 Alcohol Content:

 3.62
 5.6g/l
 13.6%