

ENVOY

SPY VALLEY

JOHNSON PINOT NOIR 2017

Region	Marlborough, New Zealand
Vineyard	Johnson Vineyard, Lower Waihopai Valley- alluvial stony silt loams, very well drained, and clay/loess over gravel.
Viticulturist	Adam McCone
Viticulture	Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemakers	Paul Bourgeois and Richelle Tyney
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, barrels were selected and blended for further ageing for several months before bottling.
Vintage	2017 proved to suit Pinot Noir very well. A pleasant summer led to a cooler period immediately before harvest – perfect for retaining acidity and flavour at the time of Pinot Noir final ripening.
Technical	Pick dates 13 & 28 March 2017 Brix 23 Brix Alcohol 13 % Acid p.H 3.68, T.A 5.25 g/L Residual sugar 1.0 g/L
Aroma	Red berries, plum with a typical licorice and floral background.
Palate	Appearing soft and fruit focussed at first, this wine has a substantial fine grained tannin structure typical for this site. Layers of dark fruit sit behind the dominant red berry notes.
Cellaring	The primary fruit characters should continue to unfold for several years. Following this the softening of tannin structure and increase in flavour complexity will take the wine to another stage over 5-10 years. This wine is vegan friendly.

