

ENVOY SPY VALLEY

ENVOY

Exceptional micro-sites wines from our oldest family estate vines.

Oaked wines that are textural and complex and honour the best winemaking tool of all - time.

OUTPOST PINOT NOIR 2017

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, the wine was blended to rest in tank 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.

Aroma & Palate

Cherry, nutmeg and strawberry. Firm, fine grained tannins support a gentle, fruity structure. Concentrated red berries and subtle earthy notes.

Suitable for vegans/vegetarians.



REGION:	Marlborough - Omaka Valley
VINTAGE:	2017
HARVESTED:	17 & 22 March
BRIX:	21.5 & 24 Brix
ALCOHOL:	12.5%
TOTAL ACID:	5 g/l
RESIDUAL SUGAR:	1.2 g/l
WINEMAKER:	Paul Bourgeois and Richelle Collier
VITICULTURIST:	Adam McCone

