



## 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

