

ENVOY

SPY VALLEY

Envoy Johnson Pinot Noir 2017

Vintage Notes

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.

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.

Aroma & Palate

Red berries, plum with a typical liquorice and floral background. Appearing soft and fruit focused 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.

Suitable vegans/vegetarians.

Technical Notes

REGION:	Marlborough – Waihopai Valley
VINTAGE:	2017
HARVESTED:	23 & 28 March
BRIX:	23.1 Brix
ALCOHOL:	13.0%
pH:	3.68
TOTAL ACID:	5.25 g/l
RESIDUAL SUGAR:	1.0 g/l
WINEMAKER:	Paul Bourgeois, Richelle Collier
VITICULTURIST:	Adam McCone

Accolades

- Gold- Global Pinot Noir Masters 2024
- Gold- Global Pinot Noir Masters 2023
- 90 Points – Stephen Wong The Real Review 2024
- Silver – The Marlborough Wine Show 2024
- Silver – IWSC International Wine & Spirit Competition 2023
- 5 Stars by Winestate Magazine Australia 2022

