

ENVOY

SPY VALLEY

Envoy Outpost 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, the wine was blended to rest in tank several months before bottling.

Aroma & Palate

Aromatic red cherry leads, layered with earthy tones and a subtle leather nuance. The palate has hints of coffee and bramble, adding depth and savoury complexity. Silky and balanced, with a smooth, lingering finish.

Suitable vegans/vegetarians.

Technical Notes

REGION:	Marlborough - Omaka Valley
VINTAGE:	2017
HARVESTED:	17 & 22 March
BRIX:	21.5 & 24.0 Brix
ALCOHOL:	12.5%
TOTAL ACID:	5 g/l
RESIDUAL SUGAR:	1.2 g/l
WINEMAKER:	Paul Bourgeois, Richelle Collier
VITICULTURIST:	Adam McCone

Accolades

- Silver – Global Pinot Noir Masters 2024
- 90 Points – Stephen Wong The Real Review 2024
- 5 Stars by Michael Cooper – ‘Michael Cooper’s Buyers Guide’
- Silver – IWSC International Wine & Spirit Competition 2023

