

ENVOY

SPY VALLEY

OUTPOST PINOT NOIR 2016

Region	Marlborough, New Zealand
Vineyard	Omaka Valley - clay/silt loam over clay bound glacial gravel on a steeply sloping, direct North facing aspect.
Viticulture	Viticulturist - Adam McCone Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Winemaking	Winemakers - Paul Bourgeois. 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 19 months, the wine was blended before bottling 24 months after harvest.
Vintage	2016 was excellent. Dry conditions without excessive heat meant the pinot noir had small crops with great concentration. Acid retention was very good with flavour, tannin and sugar maturities well balanced for near perfect harvest conditions.
Technical	Pick dates: 11 & 14 March 2016 Brix 22 Brix Alcohol 12.5 % Acid p.H 3.6, T.A 5. g/L Residual sugar 0.9 g/L
Aroma	Plum, five-spice, and truffles.
Palate	Deep-set red fruit flavours are bound by the firm structure. Medium weight in the mid palate finishes chalky and firm.
Cellaring	Over time the vibrant fruit spice at bottling should transform to more of the earthy aromas typical of Pinot Noir. Structurally the wine should soften over time to provide great complexity and interest over a 5-10 year cellaring period.

This wine is vegan friendly.

