

SPY VALLEY
ENVOY

Outpost Vineyard

**PINOT NOIR
2015**

- Region* Marlborough, New Zealand.
- Vineyard* Outpost Vineyard, Omaka Valley - clay/silt loam over clay bound glacial gravel on a steeply sloping, direct North facing aspect. Clones 5, 6, 115.
- Viticulture* Viticulturist - Adam McCone.
Vertical shoot positioning, shoot and bunch thinning to restrict yield.
- Winemaking* Winemakers - Paul Bourgeois, Richelle Collier.
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 15 months, barrels were selected and blended for further ageing, then blended before bottling 18 months after harvest.
- Aroma* Sweet plum, sage and thyme. There is a note of dark chocolate with the typical characters of red fruits being less dominant in this vintage.
- Palate* Very youthful and tightly bound at bottling, a gentle front palate flows through to firm, drying tannins. Subdued fruit at this stage that will emerge in time.
- Technical* Pick dates 9, 10 March 2015
Brix 23.1 - 23.7 °Brix
Alcohol 13.5 %
Acid T.A 5.1 g/L
Residual sugar 0.9 g/L
- Cellaring* The youthful restraint evident at bottling bodes well for a wine destined for cellaring, and we expect this wine to at its best from 2018 through 2025.

