

2008 SPY VALLEY ENVOY OUTPOST PINOT NOIR

- Vineyard and Block* Johnson Estate - Outpost, mid-slope.
Clones 5,6,10-5
- Soils* Well drained gravelly clays and windblown Loess.
- Harvest Date* 16 - 27 March 2008
- Brix at Harvest* 23.7 - 24.8 °Brix
- Viticulturist* Adam McCone
- Winemakers* Paul Bourgeois and Kathy-Lee Sowman
- Winemaking* Grapes were hand harvested from our hillside plantings of Pinot Noir. They were partially de stemmed and fermented with wild yeasts in small oak cives. After pressing and malolactic fermentation the wine was aged for 18 months in French oak barrels.
- Colour* Deep Garnet
- Bouquet* Brooding and intense. Dark fruits with a citrus/perfumed lift.
- Palate* Sweet and immediate fruit with a hint of the forest floor complexity to emerge with age. The structure is powerful, with a long and elegant finish.
- Analysis*
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| Residual Sugar | <2.0 g/L |
| pH | 3.43 |
| TA | 6.4 g/L |
| Alcohol | 13.5% v/v |
- Release Date* September 2010
- Cellaring* 3-5 years

