



2015 MAISON L'ENVOYÉ PINOT NOIR

REGION: Tamar Valley, Tasmania (AU)
VARIETALS: Pinot Noir
MATURATION: 11 months in 3rd use French oak barriques
ANALYSIS: 14.1% alc/vol | 3.62 pH | 6.57 g/L

VINTAGE:

After an average winter rainfall, and above average in late spring, the scene was set for excellent growth as the weather warmed. A damp spring meant flowering was sporadic and yields were reduced. A moderate August provided even budburst. Summer continued mild and warm with some rain in January. A glorious autumn provided superb Pinot Noir with excellent perfume, concentration, crisp acid and overall very good, ripe flavors.

WINEMAKING:

The fruit was hand picked and sorted from a mature vineyard block on the Chromy Vineyard in the upper Tamar Valley then chilled overnight. Whole berries and 20% whole clusters underwent an indigenous ferment in a large French oak vat. Drain and returns along with plunges were minimal. The wine matured over the following 10 months in oak barriques. Bottled in January, 2016 by gravity unfiltered and unfiltered.

TASTING NOTES:

This is a delicate and fragrant style of Pinot with distinct characters of red apple, cranberry, nutmeg, and earth notes. The judicious use of oak works to this wine's advantage by imparting a nice mouthfeel against the generous, supple palate.

CRITICAL ACCLAIM:

91 pts - Wine Enthusiast, 90 pts - Wine Spectator, 89+ pts - The Wine Advocate

ABOUT MAISON L'ENVOYÉ:

Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley and Tasmania, we champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since our debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

