

# Encore 2016 Vintage Brut Cuvée

Rich. Alluring. Enlightening.

## Winemaking:

Encore was whole bunched pressed and matured for 11 months before being bottled and tirage being undertaken. Encore has had 72 months on maturing on lees creating gorgeous autolytic characteristics.

**Grapes:** 94% Chardonnay 6% Pinot Noir

**Dosage:** 4g/l    **Time on Lees:** 75 months    **Bottles Released:** 1180

## Reviews:

*Rich and characterful, the 2016 vintage was estate-grown at Kaikoura and disgorged in May 2023, after maturing on its yeast lees for over six years. Pale gold, it has notable depth of peachy, yeasty, toasty flavours, revealing impressive vigour and complexity, and a crisp, dry, persistent finish. 5 Stars - Michael Cooper*

*The fruit is linear with enticing acidity, hauls along a chalky mineral texture with refined toasty elements. Rich and toasty aromas of biscotti, toast, baked apple, apricot, lemon sorbet and oyster shells. Food pairing: Langoustine and Sea Urchin 95/100 Candice Chow*

*With 75 months on lees the bouquet of this wine boasts complexity and richness with scents of complexity, toasted brioche and peach, lemon and marmite. On the palate, this wine ready with a fine balance of mousse and acidity then flavours of stone fruits and complexity, a fully-developed autolysis and layers of lemon tea and baked goods. Well made and ready to drink from day of purchase through 2027*

**93+ Excellent Cameron Douglas**

*Savoury, toasty and biscuity nose. Quite developed on the palate too. A soft, light, medium-dry style where the honeyed sweetness and mandarin merge seamlessly on the finish. Fully mature and for immediate enjoyment 93/100*

## Technical Notes:

<b>Grapes:</b>	94% Chardonnay 6% Pinot Noir	<b>Allergens:</b>	Vegan Friendly Low Sulphite
<b>Residual Sugar:</b>	4.75 g/L	<b>pH:</b>	3.28
<b>Total Acidity:</b>	6.6 g/L	<b>Alcohol:</b>	11.0%

