



2015 'Tributary' Pinot Noir Marlborough (Sustainable)

SOILS	FRIABLE SILT LOAM TOPSOIL OVER CLAY LOAM
ALCOHOL	13.5%
T.A	5.5 G/L
RS	<2 G/L
BRIX	23.3
PH	3.64
HARVEST DATES	23RD MARCH TO 31ST MARCH 2015

Harvest & Winemakers' notes:

Sourced from 50% Southern Valleys, 25% Upper Wairau, and 25% Ward vineyards. The grapes were hand harvested and gently de-stemmed before undergoing fermentation by both naturally occurring wild vineyard yeasts and cultured varieties. 30% whole bunch clusters were added to the ferment for an increased lift in aromatics and structure. The resulting wine was aged in both new (25%) and seasoned French barrels for 11 months. Unfined and unfiltered. Aging potential 6 years.

David Clouston & Ashley Holland -
Winemakers

Tasting notes:

Colour: Dark crimson.
Bouquet: Lifted floral aromas of violets and cassis mingle with dark fruits and a savoury earthiness.
Palate: The palate is brooding and meaty, has firm structure, velvety tannins and is interlaced with crunchy red fruits and cherry cola flavours. This tightly knit wine, while young, will age gracefully and reward cellaring.