



TWO RIVERS



2016 Altitude Pinot Noir Marlborough (Sustainable)

VINYARD	BROOKBY HILL
SUB REGION	SOUTHERN VALLEYS
SOIL TYPE	WIND BLOWN LOESS OVER DEEP CLAY
HAND HARVESTD	4 - 20 APRIL 2016
CLONES	115, 667, 777, 10/5, ABEL
AGING	11 MONTHS IN FRENCH OAK BARRELS, 30% NEW
CASE PRODUCTION	260 6 PACKS
ALCOHOL	13%
T.A	5.6 G/L
RS	<2 G/L
BRIX	23
PH	3.46

Winemakers' notes:

The pinnacle of the Two Rivers range, with only six very special barrels classed superior enough to make the blend.

Vineyard: These grapes were grown on the clay soils of our high density planted (5,000 v/h), Brookby Hill Vineyard in the Southern Valleys of Marlborough. The unique micro climate and clay soils help to produce complex wines with great depth and structure.

Winery: The grapes were hand-picked and whole bunch pressed into open top fermenters for wild fermentation. The wine was pressed off into French oak barrels, 30% new, and then aged for 11 months. Unfined and unfiltered.

Tasting notes:

Colour: dark ruby/purple

Bouquet: Deep with complex aromas of forest floor, earth and spicy oak, mingled with violets, wild bramble and dark cherry notes.

Palate: A rich, savoury and medium-bodied pinot noir, bursting with sour cherry, plum, hazelnut, coffee bean and seductive smoky nuances. Great concentration with fluid, fine-grained tannins.

An ideal pairing with roast lamb, pork cassoulet, puy lentils and porcini mushrooms.

Drink between 2018 and 2026

Winemakers:

David Clouston & Sanna Stander