



TRIBUTARY PINOT NOIR 2019 MARLBOROUGH

VARIETIES	Pinot Noir
VINEYARD	Brookby Hill
SUB REGION	Southern Valleys
SOIL TYPE	Windblown loess over clay
VINE AGE	15 years
CLONES	5, 115, 667, 777
AGING	11 months in French oak cuves
CASE PRODUCTION	800
PH	3.63
TA	4.8 g/l
RS	<1 g/l
ALCOHOL	13%

Winemaker: David Clouston

Vegan

HARVEST & WINEMAKING:

Grapes were hand harvested from high density planted Brookby Road vineyards in the Southern Valleys of Marlborough. The grapes underwent wild fermentation, with 40% whole-bunch for an increased lift in aromatics and structure. The resulting wine was aged in 4,500L French oak cuves for 11 months. In pursuit of the highest quality, we have not fined or filtered this wine. A small amount of sulphur was added just prior to bottling.

TASTING NOTES:

Representative of the hot and dry 2019 vintage, this pinot noir is highly concentrated from low yielding vines. Bright and crunchy with intensely perfumed aromas of dark cherry and Sichuan pepper. The palate shows blueberry and violet notes interlaced with earthy flavours. This ripe yet elegant wine has great structure and smooth tannins.

ACCOLADES:

Cuisine Magazine - No 3 NZ Pinot Noir, 5 stars