



TRIBUTARY PINOT NOIR 2021 MARLBOROUGH

VARIETIES	Pinot Noir
VINEYARDS	Brookby Hill under organic conversion
SUB REGION	Southern Valleys
SOIL TYPE	Windblown loess over clay
VINE AGE	17 years
CLONES	115, 667, 777, Abel
AGING	11 months in French oak cives
CASE PRODUCTION	1,100
PH	3.82
TA	5.0g/l
RS	<1g/l
ALCOHOL	13%

THE SEASON

Crops were down due to early spring frosts and a cold, wet flowering period. Summer was incredibly dry, and this led to an early harvest. The fruit quality this year was outstanding. 2021 vintage wines are exceptional!

HARVEST

Grapes were hand harvested from the high density planted Brookby Hill Vineyard.

WINEMAKING

The grapes underwent wild fermentation, with 30% whole-bunch for an increased lift in aromatics and structure. The resulting wine was aged in 4,500L French oak cives for 11 months.

TASTING NOTES

This is a highly concentrated pinot noir from low yielding vines. A delightful mixture of earthy and savoury aromas is interlaced with lifted violets, vibrant red fruits, tobacco and gun smoke notes. The multi-layered palate shows crunchy raspberry, cranberry, and damson plum flavours fleshed out with grainy tannins. A juicy yet elegant wine with great energy.

WINEMAKER

David Clouston

Unfined | Unfiltered | Vegan