



## TRIBUTARY PINOT NOIR | 2023 | MARLBOROUGH

**WINEMAKER:**  
David Clouston

VARIETIES	Pinot Noir
VINEYARDS	Brookby Hill under organic conversion
SUB REGION	Southern Valleys
SOIL TYPE	Windblown loess over clay
VINE AGE	21 years
CLONES	115, 667, 777, Abel
AGING	10 months in French oak cives
CASE PRODUCTION	486
PH	3.70
TA	5.7 g/l
RS	1 g/l
ALCOHOL	13.5 %



### THE SEASON:

A balanced growing season led to healthy vines and perfect ripening conditions. A cool February resulted in this year's wines having expressive aromatics, great energy, and good structure on the palate, leading to a long, persistent finish that expresses the .

### VINEYARD:

Grapes were organically grown on the steep slopes of our high density planted Brookby Hill Vineyard in the Southern Valleys of Marlborough.

### WINEMAKING:

The grapes were hand picked and underwent wild fermentation, with 15% whole-bunch for an increased lift in aromatics and structure. The wine was then aged in 4,500L French oak cives for 10 months. Unfiltered and Unfined.

### TASTING NOTES:

This wine displays a bright boysenberry aroma with lifted cherry, blue berry fruits, and an earthy forest floor character, with a hint of wild thyme and black olives. The palate is elegantly structured with a satisfyingly chalky texture, good depth, and an elegant and focused finish.