



# BROOKBY HILL

PINOT NOIR 2020

Southern Valleys  
Marlborough  
New Zealand

Wind-blown  
loess over  
deep, cold  
clay soil.

20-year-old, clone 667, 777, 115  
and Abel vines. High density,  
close planted vines on steep  
hillside slopes.

---

Aroma: raspberry, blueberry,  
cherry, savoury, earth.

Palate: silk, chalk, finely  
structured, ethereal.

---

12.5%  
RS <1  
TA 5.5  
pH 3.5

With minimal intervention  
winemaking, this Pinot Noir was  
naturally fermented, and hand  
plunged in open top fermenters  
with 10 - 25 per cent whole  
bunches. The wine was aged  
for 14 months in French oak  
barriques and cuves, and went  
to bottle unfinned and unfiltered  
with low sulphur. A further 16  
months aging occurred in bottle  
before release.

Organically grown | in  
conversion to BioGro organic  
certification.

Unfinned | unfiltered | vegan

diam cork | wax top  
6 bottle laydown cases | individually numbered

2,000 bottles produced