



TRIBUTARY PINOT NOIR | 2022 | 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	20 years
CLONES	115, 667, 777, Abel
AGING	11 months in French oak cuves
CASE PRODUCTION	1,100
PH	3.69
TA	5.7 g/l
TA RS	5.7 g/l 0.5g/l

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.

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 cuves for 11 months. Unfiltered and Unfined.

TASTING NOTES:

This wine displays a ripe Black Doris plum aroma with lifted cherry, wild berry, and forest floor characters, with a hint of tobacco box. The palate is elegantly structured with a satisfyingly grainy texture, good depth, and a complex savory character.

