



TWO RIVERS

BLANC DE NOIRS | NV | MARLBOROUGH

BRUT NATURE | MÉTHODE TRADITIONELLE

100% Pinot Noir Grapes, hand harvested, gently pressed, then fermented in concrete egg and aged on full yeast lees for 24 months. A refined and elegant Blanc de Noir with a pale rose gold hue.

WINEMAKER

David Clouston

VARIETIES	Pinot Noir
VINEYARDS	Brookby Hill
SUB REGION	Southern Valleys
SOIL TYPE	Windblown loess over clay
CLOSURE	Diam Cork
PRODUCTION	1200 Bottles, 6 Bottle Laydown Cases
PH	3.3
TA	6.1 g/l
RS	3 g/l
ALCOHOL	12.5 %



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.

HARVEST

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

WINEMAKING

The fruit for our Blanc de Noirs was hand harvested, gently pressed, then fermented in concrete egg and aged on full yeast lees in barrel for 12 months with full malolactic fermentation. The wine was then aged for an additional 12 months on tirage.

TASTING NOTES

With a pale rose gold hue, this is a refined and elegant Blanc de Noir. It features delicate aromas, of wild berries, rosehip, marzipan and floral notes. This is a wine that is smooth on the palate, with texture, tangy, sherbert and a dry finish.