

BROOKBY HILL

PINOT NOIR — 2023

THE SOUTHERN VALLEYS MARLBOROUGH NEW ZEALAND
WIND-BLOWN LOESS OVER DEEP, COLD CLAY SOIL.

High density, close planted vines on steep hillside slopes. 24-year-old, clone 667, 777, 115, Abel vines and 10-5. With minimal intervention winemaking, this Pinot Noir was naturally fermented, and hand plunged in open top fermenters with 15 per cent whole bunches. The wine was aged for 18 months in French oak barriques and cuves, and went to bottle unfinned and unfiltered with low sulphur. A further 18 months aging occurred in bottle before release. Organically grown. Unfinned, Unfiltered, and Vegan.

AROMA — DARK CHEERY, SMOKED OLIVES, SUMAC, FLORAL
PALATE — ELEGANT, STRUCTURED, SAVOURY, PERSISTENT

WILL REWARD DECANTING

13.5% — RS .1 — TA 5.6 — PH 3.75

Diam Cork — Wax Top — 6 Bottle Laydown Cases

Individually Numbered *only 2,400 bottles produced*

