

BROOKBY HILL

PINOT NOIR — 2021

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

High density, close planted vines on steep hillside slopes. 22-year-old, clone 667, 777, 115 and Abel vines. With minimal intervention winemaking, this Pinot Noir was naturally fermented, and hand plunged in open top fermenters with 20 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 16 months aging occurred in bottle before release.

AROMA — Boysenberry, dark cherry, savoury, earthy.

PALATE — Plush, chalk, structured, lengthy finish.

Organically grown . Unfinned, unfiltered. Vegan

13.2% — RS .1 — TA 5.7 — PH 3.79

Diam Cork — Wax Top — 6 Bottle Laydown Cases — Individually Numbered
only 2,000 bottles produced

