



LOCATION:
New Zealand > Marlborough >
Southern Valleys

VARIETY:
Pinot Noir

WINEMAKER:
Sanna Stander



SCIENCE

ABV : 12.5%
SUGAR RATE: < 1 g/L
TOTAL SO2: 30 ppm
TOTAL ACIDITY: 5.5g/L
PH: 3.5 g/L

Two Rivers “Brookby Hill” Pinot Noir

EXPERIENCE

NAME: Brookby Hill is the name of a single vineyard in the Southern Valleys of Marlborough. A steeper part of the region with the shape of an amphitheater.

CHARACTER: Perfectly ripened raspberry, blueberry, and cherry fruits. This cool-climate Pinot has just the right balance of subtle earthy notes to keep things interesting. A finely structured palate with soft tannins, gives way to an ethereal finish with chalky minerality and great freshness.

ENJOY WITH: We love this Pinot on its own or with an array of different foods. Pairs best with pork loin, good friends, and sunsets. But really it will go with most foods depending on where the night takes you.

BEST RESULTS: We recommend 52-58°F with a Burgundy glass. Can age well, but will be great with a few minutes to breath.

EXPRESSION

FERMENTATION: With minimal intervention winemaking, this Pinot Noir was naturally fermented with the vineyard yeast, and hand-plunged in open top fermenters for 14 days with 25% whole cluster.

ELEVAGE: The wine was aged for 14 months in 300-liter French oak puncheons. The wine was then aged in bottle for 16 months before release.

FINING AND FILTERING: Unfined, unfiltered, vegan.

SULFUR: Very low levels of sulfur, 30 ppm only used at bottling.

SOURCE

FARMING: Organically grown with pending certification from BioGro, New Zealand’s organic certification body.

LAND: In the Southern Valleys on wind-blown loess, over deep clay soils. 7 hectares on steep slopes that form an amphitheater.

VINE: Over 20 year old vines, planted with clones 667, 777, 115, and Abel. High density, closely planted vines.

HARVEST AND PRODUCTION: All hand-harvested, 2000 bottles.

