The Cloud Factory Pinot Noir, Marlborough 2022

NZF0062022

2021 Vintage

Decanter World Wine Awards Bronze 2023

Boutinot New Zealand

— Marlborough, New Zealand

The first Western explorers to reach New Zealand described the land emerging from thick banks of cloud. These clouds define the country's climate, as well as its Maori name, and play a key part in the flavour ripening of its quintessential grape varieties: Sauvignon Blanc and Pinot Noir.

Production

From maritime vineyards in Marlborough's south easterly extremes in the Blind River Valley. Our Pinot Noir came from two vineyards planted on both Rapaura Gravels and Omaka Valley clay soils. Both vineyards are carefully managed through puning to naturally limit yields. The fruit is harvested over a period of 10 days from late March through to early April . Each parcel is kept separate, fermented in small open top tanks, and hand plunged up to four times daily. Post pressing, wine is sent to a mixture of stainless steel and French oak for malolactic fermentation and ageing.

Tasting note

This coastal fruit captures a breezy finesse over the classic cranberry and red current aromas giving us a wine with enough bite and texture to be foody but with enough generosity of fruit to be a delicious glass on its own. A touch of oak in the winemaking lends a little soothing creaminess.

Food Match

Made to go with delicate, rich and aromatic food such as duck dim sums, tempura fried vegetables and oriental salads.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Marlborough

Winemaker:
Samantha Bailey

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan

Bottle Barcode:
3430560006643