



## The Cloud Factory Pinot Noir, Marlborough 2022

NZF006 BOUTINOT NEW ZEALAND MARLBOROUGH,  
NEW ZEALAND

13% | 6 x 75cl | Screwcap

Pinot Noir 100%

Vegetarian, Vegan

*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.*

**Boutinot**  
WINES

# The Cloud Factory Pinot Noir, Marlborough 2022

NZF006 BOUTINOT NEW ZEALAND MARLBOROUGH, NEW ZEALAND

## PRODUCTION

---

From maritime vineyards in Marlborough's south easterly extremes in the Blind River Valley. Our Pinot Noir came from 2 vineyards - 87% Rapaura Gravels and 13% Omaka Valley clay soils which included a number of clones, 667,777,115, Abel and Clone 5. Both vineyards were pruned to 2 cane VSP and yields were naturally around the 7T/Ha mark. After green thinning on the vine the fruit was harvested over a period of 10 days from late March through to early April. Each parcel was kept separate and fermented in small open top tanks and hand plunged up to 4 times daily. Post pressing, wine was 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.

## NOTES