

NEW ZEALAND WINE

Blackenbrook

2013

GEWÜRZTRAMINER

NELSON

Viticulture

- From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**
- **Vegan Wine**, certified by the **New Zealand Vegetarian Society**
- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- **Weather Conditions:** Spring and summer were hot and extremely dry, enhancing great flavours in our grapes. Rain set in just one week before harvest, making for anxious times. Luckily the fine weather returned for another 3 weeks ó just long enough to bring our crop in safely and in good condition.
- Hand-harvested and hand-sorted on 8 April at optimum ripeness with 25.6 Brix



Winemaking

- Extended skin contact before whole bunch pressing
- Gravity-fed from press area to winery
- Cool fermentation stopped at **12g/ltr** natural residual sugar.
- Extended lees contact in stainless steel
- **No fining** pre-bottling, minimal pumping
- Gentle filtration in a single pass from cloudy to sterile
- Bottled on 31 July 2013 under screw caps
- 14.5% Alcohol

Accolades

4 ½ Stars Michael Cooper

A consistently delicious wine. The 2013 vintage is an Alsace-style wine, ripely perfumed, with substantial body and excellent delicacy and richness. It's still very youthful, with pear, lychee, peach and spice flavours, gentle sweetness, a slightly oily texture and obvious potential; open 2015+.

4 Stars or 85/100 Bob Campbell MW

Pretty, delicate Gewurztraminer with classically varietal rose petal, orange blossom, potpourri and subtle lychee flavours. The wine has an appealing and ethereal texture. Great with lightly spiced Thai curries.

Jo Burzynska, Viva – NZ Herald, 20/03/2013

Notes of honeysuckle and musky spice waft up from this highly perfumed, powerful white, and are joined by rosewater and a fresh twist of quinine on its dry and oily textured palate.

Tasting Notes

Bursting with rose-petal, Turkish delight and spice flavours, our **Blackenbrook**

Gewürztraminer 2013 is a highly aromatic wine with a deliciously soft texture and a lingering off-dry finish.

Soul mates from the kitchen

Crab Salad with ginger and orange peel, whole roasted Snapper with Asian slaw, balsamic-glazed duck legs with figs, Blue vein cheese with quince paste

Ideal serving temperature: 15°C