

Blackenbrook Gewurztraminer 2014



From Sustainable Production, accredited by
Sustainable Winegrowing New Zealand



Vegan Wine, certified by the
New Zealand Vegetarian Society



Weather Conditions: A warm and dry spring allowed an early flowering and pollination. January was fairly cool with regular rain ensuring the vine canopy remained lush green and working at its best. Two months of Nelson sunshine ripened our grapes beautifully leading to one of our best harvests so far.

Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- **Weather Conditions:** A warm and dry spring allowed an early flowering and good pollination. January was fairly cool with regular rain ensuring the vine canopy remained lush green and working at its best. Two months of Nelson sunshine ripened our grapes beautifully leading to one of our best harvests so far.
- Hand-harvested on 8 April ripeness with 24.1 Brix

Winemaking

- Extended skin contact before whole bunch pressing
- Gravity-fed from press area to winery
- Cool fermentation stopped at **10g/ltr** 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 30 July 14 under screw caps, 14.5% alcohol

Tasting Notes

Concentrated with great fruit purity and strong characters of rose petals and Turkish Delight, our **Blackenbrook Gewurztraminer 2014** is a **medium-dry** wine with impressive power and length.

Accolades

Trophy for best Gewurztraminer and Gold medal from Bragato Wine Awards 2015

Silver New Zealand International Wine Show 2015

Silver Bragato Wine Awards 2014

Silver Air New Zealand Wine Awards 2014

4 and a half Stars Michael Cooper: A consistently delicious wine. The powerful 2014 vintage is richly perfumed and mouthfilling, with a splash of and strong, peachy, well-spiced, slightly gingery flavours. Fine value.

4 Stars or 88/100 from Bob Campbell MW