

Blackenbrook Gewurztraminer 2019



From **Sustainable Production**, accredited by Sustainable Winegrowing NZ

Vegan Wine, certified by the **New Zealand Vegetarian Society**



Weather Conditions: Good rainfall in spring promoted healthy canopy growth. December brought fine and dry weather, ideal conditions for a successful flowering and pollination.

From January right into harvest a heat wave and drought gripped the region. Our deep-rooting vines and the moisture-holding clay soils enabled our un-irrigated vineyard to thrive in these challenging conditions and produce a healthy crop with outstanding flavour concentration. Harvest kicked off on 8 March, the earliest starting date at Blackenbrook's ever.

Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Manual shoot thinning, leaf plucking and crop reduction
- Hand-harvested and hand-sorted on 18 March 2019, 23 Brix

Winemaking

- Extremely **gentle winemaking**: Whole bunch pressed, gravity-fed from press area to main winery, tank fermented at low temperature to enhance aromatics and fruit-flavours, extended lees contact, minimal pumping, **no fining** pre-bottling
- Oak-ageing for 9% of the wine to add complexity
- **5.4g/ltr** natural residual sugar
- Bottled on 17 July 19 under screw caps, 14.0% alcohol

Tasting Notes

Our off-dry **Gewurztraminer 2019** offers classic rose petal and spice aromatics. It is generously flavoursome and textural, with an elegant freshness and a long satisfying finish.

Ideal serving temperature: 15 degrees

5 Stars and 95/100 Wine Orbit

Gorgeously fruited and fabulously perfumed, the bouquet shows mango, pineapple, lychee and Turkish Delight characters. It is equally impressive and delicious on the palate, delivering excellent concentration and depth backed by refreshing acidity, finishing lingering and comforting.

4 1/2 Stars Michael Cooper