

NEW ZEALAND WINE

Blackenbrook

2013  
PINOT GRIS

NELSON

### Viticulture

- From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**
- **Vegan Wine**, certified by the **New Zealand Vegetarian Society**
- **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 just long enough to bring our crop in safely and in good condition.
- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Clones: Mission, Larcomb, KWV 7A
- Hand-harvested and hand-sorted on 2 April with 24 Brix



### Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Cool fermentation, stopped at approx **11g/ltr natural residual sugar**
- Extended fine lees contact in stainless steel
- Gentle filtration in a single pass from cloudy to sterile.
- **No fining** pre-bottling
- Bottled on 30 July 2013 under screw-capsules, 14.5% Alcohol

### Accolades

**Bragato Wine Awards 2014**  
Gold Medal and Trophy for best Pinot Gris

**Air New Zealand Wine Awards 2014**  
Gold Medal

### 4 Ω Stars Michael Cooper

**An emerging classic.** The attractively scented 2013 vintage was estate-grown, hand-picked at 24 brix and lees-aged in tanks. Sturdy, it has strong pear, lychee and spice flavours, a slightly oily texture, a splash of sweetness, gentle acidity and a long, distinctly spicy finish.

### Tasting Notes

Our **Blackenbrook Pinot Gris 2013** is a beautifully floral wine with fresh, vibrant peach, pear and spice aromas, a hint of sweetness and a charming purity, delicacy and length.

Ideal serving temperature: 15°C

### Soul mates from the kitchen

Crispy Mushroom Fries with Chipotle Mayonnaise

