

# Blackenbrook Pinot Gris 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 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
- Clones: Mission, Larcomb, KWV 7A
- Hand-harvested and hand-sorted on 31 March with 25.4 Brix

## Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Cool fermentation, stopped at approx 15g/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 2014 under screw-capsules
- 14.0% Alcohol

## Tasting Notes

Fragrant and full-bodied with pure pear and spice aromas, our Blackenbrook Pinot Gris 2014 is a weighty and delightfully balanced wine.

Ideal serving temperature: 15°C

## Accolades

Gold Medal Bragato Wine Awards 2014

Gold Medal New Zealand Int. Wine Show 2014

5 Stars Michael Cooper:

**An emerging classic.** The 2014 vintage is a distinctly Alsace style weighty, with a slightly oily richness. Delicious from the start, it is sturdy and gently sweet with lovely depth of ripe peach, apricot, ginger and spice flavours, balanced acidity and a lengthy, harmonious finish. Great value.

Silver Medal Air New Zealand Wine Awards 2014