

Blackenbrook Pinot Gris 2021

Our Pinot Gris 2021 celebrates classic aromatics of pear, white peach and fresh ginger. It offers incredible fruit purity and minerality, finishing bright and refreshingly dry.

It's our Moutere clay soils, the dazzling Nelson sun and the finger prints of our team that make our wines unique. We hope you'll enjoy.



Season Overview: Mother Nature threw some hefty challenges at us with unsettled weather and gale-force wind in spring followed by a hail storm on Boxing Day.

The humid and cold conditions in December made pollination difficult, resulting in small bunches with far less berries than usual.

Luckily we dodged the worst of the hail storm in December and only the Pinot Noir suffered some damage.

In January the weather finally turned and the sun kept smiling down on us right into harvest. On 15 March we started picking beautifully healthy grapes of outstanding fruit concentration. Just smaller than wished for volumes...

Vegan wine, certified by the New Zealand Vegetarian Society



From **Sustainable Production**, accredited by Sustainable Winegrowing New Zealand

Vineyard: all fruit from our 20 year old home block
Clones: Mission, Larcomb, KVV 7A
Moutere clay with a layer of sandy loam
Extensive manual shoot thinning and leaf plucking to keep canopy healthy and dry
Hand-picked in pristine condition on 23 March 2021, 23.0 Brix

Winery: gentle whole bunch pressing
gravity-fed from press area to main winery
cool fermentation, extended lees contact
minimal pumping, **no fining** pre-bottling
5% oak-aged for added complexity
7g/ltr natural residual sugar, 13.5% alcohol
Bottled on 15 July 2021 under screw capsules



Silver Medal
Aotearoa Regional Wine Competition 21

94/100 Cameron Douglas MS, camdouglasms.com
93/100 Bob Campbell MW, therealreview.com
4½ Stars Michael Cooper, michaelcooperwines.com