

Blackenbrook Pinot Noir 2017



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Weather Conditions: Regular rain fall in spring and early summer promoted a vibrant and lush canopy.

A warm and dry February made for excellent ripening conditions but just a few days before harvest it was back to rain.

Fortunately we got a few more sunny days and with the help of our amazing picking team we managed to bring the crop in safely just hours before cyclone Debbie hit the region once again extremely lucky!

Viticulture

- 100% fruit from our 16 year old **Home block**
- Moutere clay soil with a layer of sandy loam
- Close planting: 3780 vines/ha
- 9 Clones: UCD5, UCD 6, 10/5, 22, 114, 115, 667, 777, Abel
- Hand-harvested and hand-sorted on 28 March 2017 with 23.0 Brix

Winemaking

- Extremely **gentle winemaking:** Fermented on skins, hand-plunged, gentle press cycle, gravity-fed from press area to main winery, minimal pumping
- aged for 12 months in French barriques, 10% new
- Bottled on 13 July 2018 in **light-weight bottles** to reduce our carbon footprint
- Screw capsules
- 13.5% alcohol

Tasting Notes

Soft and charming, our **Pinot Noir 2017** impresses with lifted aromas of wild black cherries and spice, a silken texture and a savoury, earthy finish.

4 Stars Michael Cooper

The graceful, estate-grown 2017 Pinot Noir is full-coloured, mouthfilling, sweet-fruited and supple, with very good depth of plummy, slightly spicy flavours, showing considerable complexity, gentle tannins, and lots of drink-young appeal.