Blackenbrook Pinot Noir 2019

Succulent and savoury, our Pinot Noir 2019 impresses with a darkfruit spectrum, silky tannins and beautiful length.

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: The weather gods were on our side, giving us an exceptional growing season.

With ample spring rain the vineyard was off to a strong start and quickly grew a vibrant green canopy, the powerhouse producing the energy for the developing fruit. Grapevines are wind-pollinators and the dry and sunny December was perfect for a good, even fruit set.

From January right into harvest a heat wave and drought gripped Nelson Tasman. Luckily our un-irrigated vines have extremely deep roots and managed to find sufficient water deep down in the gravelly clay soils. They thrived in the challenging conditions and gave us a beautiful crop with outstanding colour and flavours.

Harvest kicked off on 8 March, the earliest starting date at Blackenbrook's ever.

From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Viticulture

- 100% fruit from our 18 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-picked on 11 March 2019 with 23.7 Brix

Winemaking

- Extremely gentle winemaking: Fermented on skins, hand-plunged, gentle pressing, gravity-fed from press area to main winery, minimal pumping
- aged for 12 months in French barrels, 13% new wood
- Bottled on 10 July 2020 in light-weight bottles
- Screw capsules, 13.5% alcohol

Gold or 95/100 Bob Campbell MW, The Real Review

Deep-tinted and delicately-scented Pinot Noir with Black Doris plum, dark cherry, cassis and smoky oak flavours. Intense, bright wine from a very favourable vintage. A vibrant, high-energy wine. Approachable now but offers good cellaring potential.

4½ Stars Michael Cooper, michaelcooperwines.com 93/100 Cameron Douglas MS, camdouglasms.com