



Winter Newsletter

Dear Friends of Blackenbrook

Finally the crisp and stunningly clear Nelson winter days have returned and we managed to **prune** the last rows of our vineyard today. What an awesome feeling to see the vineyard neat and tidy – ready for another great growing season!

In the winery, Daniel works tirelessly on **preparing the wines for bottling**. The young wines hadn't been disturbed since the end of fermentation in April and were still resting on their healthy yeast sediment up to ten days ago. This gentle approach gives our wines a delicious **creaminess**, preserves the **natural vibrancy** and allows us to keep the **sulphur levels to the absolute minimum**. Once again we won't have to fine the white wines and our brand-new Rose (a process often involving milk, egg or fish products) making them **100% Vegan-friendly**.

Great praise for our Pinot Gris

Well-respected wine critic **Michael Cooper** gave us a great review in the New Zealand Listener:

*Daniel Schwarzenbach has long yearned to make a great Pinot Gris. "Before starting our own vineyard, I worked as a cellar hand for **Domaine Zind-Humbrecht** in Alsace, one of the top Pinot Gris producers worldwide. It was a fantastic experience and I couldn't wait to get home and start planting.*

*Today in rolling country near the coast at Tasman, Schwarzenbach and his wife Ursula – they were both born in Switzerland - produce **one of this country's most striking Pinot Gris.***

*In the classic mould of Alsace, Blackenbrook Nelson Pinot Gris is typically a **powerful**, high-alcohol wine, **enticingly floral**, with a strong surge of **peach, pear** and **spice** flavours, hints of apple strudel and honey, gentle sweetness and lovely **vibrancy** and **richness.***

Wow, what a powerful endorsement for our vineyard philosophy! We are now down to the last 14 cases of our 5-Star Pinot Gris 2009 – so don't delay, they won't last long!

Blackenbrook wines now available in Japan

The second wine shipment has just left for Japan! We are proud to work alongside our new Importer Southern Cross Ltd in Tokyo who stocks the entire range of Blackenbrook wines. Good luck to Masahiro Danbara and his Team!



Blackenbrook Winery open for Tasting during Rugby World Cup
A ferocious Rugby-fever is grabbing the nation and Nelson is humming with anticipation. Joining into the excitement, we will open our winery for tasting every day from 1pm to 5pm throughout the tournament. Take your guests, friends and family for a drive and show them where the fabulous Blackenbrook wines are crafted!



Tempting Specials for the cold winter months...

To combat the winter blues, try a **Blackenbrook Tasting Selection** with six different varieties, selling for just \$129 (half case) or \$239 (full case).

Alternatively we offer **15% discount** on our **Sauvignon Blanc 2010**, fragrant **Gewurztraminer 08 and Muscat 2010, Pinot Gris 09 (only 14 cases left!)** or the award-winning **Reserve Pinot Noir 09**. Better contact us today!

You can order by phone or email. Alternatively please go to

www.blackenbrook.co.nz . The Specials will show up at the top of the page.

Free delivery to the Nelson Region, \$7.00/case to the rest of New Zealand.

Warm Regards

Daniel & Ursula Schwarzenbach

