

Blackenbrook

VINEYARD

Nelson Pinot Gris 2010
New Zealand Wine

Viticulture

- From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**
- 100% Blackenbrook fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Clones: Mission, Larcomb, KVV 7A
- Focus on healthy soil and **sustainability**

- After a rather humid spring and early summer, Nelson was blessed with the most amazing **Indian Summer**, allowing us to pick all varieties at full ripeness.
- Hand-picked and hand-sorted from 17 to 24 April at optimum ripeness
- 25.7 Brix



Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Cool fermentation, stopped at approx **20g/ltr natural residual sugar**.
- Extended fine lees contact in stainless steel
- Minimal pumping and gentle filtration
- **No fining** agents have been used
- Bottled on 4 August 2010 under screw capsules
- 15.0% Alcohol

Accolades

★★★★★ **Michael Cooper**,
Harbouring 15 per cent alcohol, it is beautifully floral, with fresh, very vibrant peach, pear and spice aromas and flavours, a hint of ginger, slight sweetness (20 grams/litre of residual sugar), and lovely purity, delicacy and richness.

Tasting Notes

Ripely scented, this is a strapping wine with rich flavours of stonefruit, pears and spice, gentle sweetness and finely balanced acidity - distinctly **Alsace-style**.

Ideal serving temperature: 15°C

Silver Medal New Zealand International Wine Show

