

Blackenbrook

VINEYARD

Nelson Pinot Gris 2009
New Zealand

Viticulture

- 100% Blackenbrook fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- All vines grafted on site
- Clones: Mission, Larcomb, KWV 7A
- Focus on healthy soil and **sustainability**

- After a good Nelson summer with plenty of sunshine, we headed into a wet February. Fortunately the good weather returned and we enjoyed a picture-book harvest with warm days and cool nights – excellent conditions for flavour development.

- Hand-picked and hand-sorted from 16 to 24 April at optimum ripeness
- 24.6 - 25.8 Brix

Tasting Notes

This Pinot Gris has an excellent mouthfeel and concentration with an array of stone-fruit, pears and quince flavours showing great delicacy and harmony.

Ideal serving temperature: 15°C

Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Cool fermentation, stopped at 10g/ltr natural residual sugar.
- Extended fine lees contact in stainless steel
- Minimal pumping and gentle filtration

- Bottled on 31 July 2009 under screw capsules
- 15.0% Alcohol

Accolades

Silver Medal from
Bragato Wine Awards 2009

Silver Medal from
New Zealand International Wine Show 2009

