

Blackenbrook

VINEYARD

NELSON GEWÜRZTRAMINER 2008

Viticulture

- 100% Blackenbrook fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- All vines grafted on site
- Focus on healthy soil and strong plants
- Excellent spring weather resulted in almost perfect pollination. A warm summer brought along healthy canopy growth leading to the earliest harvest ever.
- Hand-picked and hand-sorted
From 19 to 22 March
- 22.9 - 25.6 Brix

Tasting Notes

Richly perfumed with rose-petal, Turkish Delight and spice flavours, this is a highly aromatic wine with a deliciously soft texture and a lingering off-dry finish.

It will benefit from bottle ageing and we recommend to enjoy it between now and 2012.
Ideal serving temperature: 15°C

★★★★ or 86/100 Bob Campbell MW

Pure and gentle wine with quite concentrated pear, rose and spice flavours. A serious Gewurztraminer with plenty of weight, a talcum powder texture and lingering finish.

Winemaking

- Extended skin contact before whole bunch pressing
- Gravity-fed from press area to main winery
- Cool fermentation, stopped at 9g/ltr natural residual sugar.
- Extended fine lees contact in stainless steel
- Minimal pumping and gentle filtration
- **No fining agents have been used**
- Bottled on 31 July 2008 under screw capsules
- 14.2% Alcohol

Accolades

Silver Medal from Air New Zealand Wine Awards

★★★★½ Michael Cooper

Exotically perfumed, Alsace style, hand-picked very ripe and still very youthful, with substantial body and a sliver of sweetness. Fresh pear and spice aromas, with lovely richness, delicacy and harmony on the palate.

★★★★½ Sam Kim, Wine Orbit

A beautifully perfumed nose displaying mango, rose petal and subtle spice characters. The superbly weighted palate shows silky texture, rounded mouthfeel and gentle acidity. There's a touch of sweetness which works brilliantly with the gentle acidity. A beautifully harmonised wine showing excellent varietal expression. At its best: now to 2012.