

Blackenbrook

VINEYARD

NELSON PINOT GRIS 2008

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 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 27 March to 2 April at optimum ripeness
- 24.9 - 25.3 Brix

Tasting Notes

This year's Pinot Gris boasts a charming spread of pear, quince and spice flavours combined with an excellent mouthfeel, delicacy and harmony.

Ideal serving temperature: 15°C

★★★★ or 88/100 Bob Campbell

Gourmet Traveller Wine

A rich, spicy Alsace-style Pinot Gris with impressive concentration and great mouthfeel. The wine has a little sweetness that's nicely balanced by a combination of acidity and fine tannins. Pear, quince and clove/spice flavours with a suggestion of anise.

Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Cool fermentation, stopped at 8g/ltr natural residual sugar.
- Extended fine lees contact in stainless steel
- Minimal pumping and gentle filtration
- Bottled on 31 July 2008 under screw capsules
- 15.0% Alcohol

Accolades

Gold Medal from Bragato Wine Awards 2009



★★★★½ Michael Cooper

Winestate Magazine

Powerful style, based on estate-grown grapes, hand-picked at over 25 brix. Floral and very ripe scented, with concentrated peach, pear and spice flavours in a distinctly late harvest style with apple strudel and honey notes.