

Blackenbrook Family Reserve Pinot Noir 2014



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Weather Conditions: A warm and dry spring allowed an early flowering and pollination. January was cool with regular rain ensuring the vine canopy remained lush green and working at its best. Two months of Nelson sunshine ripened our grapes beautifully leading to one of our best harvests so far.

Viticulture

- Single Vineyard: 100% fruit from our 13 year old **Home block**
- Moutere clay soil with a layer of sandy loam
- Close planting: 3780 vines/ha
- 9 Clones: UCD5, UCD 6, 10/5, 22, 114, 115, 667, 777, Abel
- Hand-picked and -sorted on 26 March with 25.3 Brix

Winemaking

- Extremely **gentle winemaking**: 4 weeks cold maceration at 2 degrees, hand-plunged, moderate pressing, gravity-fed from press area to main winery, minimal pumping, filtration in a single pass from cloudy to sterile
- aged for 12 months in French barrels, 23% new oak
- Bottled on 30 July 2015 in light-weight bottles to reduce our carbon footprint
- Screw capsules, 15.5% alcohol

Tasting Notes

Almost black in colour, our Family Reserve Pinot Noir 2014 exhibits rich cherry and spice flavours, excellent ripeness and a finely balanced, lasting finish.

Our Family Reserve

In exceptional years we release wines under our Family Reserve label. They are a powerful expression of our land and our vision.

Accolades

Gold and Best of Show New Zealand Red Wine at Mundus Vini International Wine Award, Germany

4 and a half Stars Michael Cooper: A powerful, sturdy red, it is deeply coloured and sweet-fruited, with concentrated plum and spice flavours, nutty and complex. Still youthful, it should be at its best 2017+.

