

Blackenbrook Family Reserve Pinot Noir 2015



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Weather Conditions: Spring and summer were hot and extremely dry, enhancing great flavours in our grapes. Rain set in just one week before harvest, making for anxious times. Luckily the fine weather returned for another 2 weeks just long enough to bring our crop in safely and in good condition.

Viticulture

- Single Vineyard: 100% fruit from our 14 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
- Manual shoot thinning, leaf plucking and crop reduction
- Hand-harvested and hand-sorted on 26 March 2015

Winemaking

- Extremely **gentle winemaking**: 2 weeks cold maceration at 2 degrees, hand-plunged, moderate pressing, gravity-fed from press area to main winery, minimal pumping
- aged for 12 months in French barrels, 23% new oak
- Bottled on 26 July 2016 in light-weight bottles to reduce our carbon footprint
- Screw capsules, 14.0% alcohol

Tasting Notes

Deep in colour, our **Family Reserve Pinot Noir 2015** impresses with seductive notes of wild black cherries and spice, a silken texture and a harmonious, 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

4 Stars Michael Cooper: Deeply coloured, this wine is mouthfilling and supple, with generous, very ripe plum, spice and slight liquorice flavours. Fruit-packed, with some savoury complexity, it's an **unabashedly bold style of Pinot Noir**, already enjoyable but well worth cellaring.