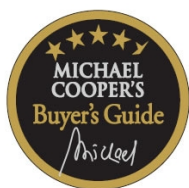


Blackenbrook Family Reserve Pinot Noir 2017



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Weather Conditions: Regular rain fall in spring and early summer promoted a vibrant and lush canopy. A warm and dry February made for excellent ripening conditions but just a few days before harvest it was back to rain.

Fortunately we got a few more sunny days and with the help of our amazing picking team we managed to bring the crop in safely just hours before cyclone Debbie hit the region – once again extremely lucky!

Viticulture

- 100% fruit from our 16 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 and crop reduction
- Hand-harvested and hand-sorted on 28 March 2017

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, 31% new oak
- Bottled on 14 July 2018 under screw capsules
- 13.5% alcohol

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.

Tasting Notes

Deep in colour, our **Family Reserve Pinot Noir 2017** is vibrant and sweet-fruited with wild cherries and spice flavours, concentrated, savoury and complex.

4 1/2 Stars Michael Cooper

Deep ruby, it is mouthfilling and savoury, with concentrated cherry, plum and spice flavours, good tannin backbone, and excellent complexity. **A powerful wine**, it's well worth cellaring to 2021+.

91/100 Cameron Douglas MS, camdouglasms.com