

Blackenbrook Pinot Blanc 2023

Floral and vibrant, our Pinot Blanc 2023 is layered with peach, jasmine and spice notes. This white mutation of pinot noir has a bright texture and charming purity.

It's our Moutere clay soils, the dazzling Nelson sun and the finger prints of our team that make our wines unique. We hope you'll enjoy.



The Season: Our 20th year of growing grapes at Blackenbrook Vineyard!

Mother Nature gave us beautiful spring weather for flowering and pollination, setting us up for a good crop.

Summer was quite wet and the vines grew at a crazy pace. We kept mowing, trimming and leaf-plucking the fruit zone but it was a real struggle to stay on top of the phenomenal growth.

Going into harvest the fruit was clean but extremely fragile – and so were our nerves. But two weeks of stunning autumn weather was all we needed to hand-pick our biggest crop ever with beautiful ripeness and flavours – a challenging season with a happy ending.

Vegan friendly wine



From **Sustainable Production**, accredited by Sustainable Winegrowing New Zealand

Vineyard: fruit exclusively from our home block Clones GM1, GM2 and GM7
Moutere clay with a layer of sandy loam
Extensive manual shoot thinning and leaf plucking
Hand-picked in pristine condition on 24 March 2023 with 23.5 Brix

Winery: gentle whole bunch pressing
gravity-fed from press area to main winery,
cool fermentation to enhance aromatics,
extended lees contact, minimal pumping,
4% oak-aged for added complexity,
no fining pre-bottling, 8g/ltr natural residual sugar,
bottled on 28 July 2023 under screw capsules,
off-dry, 14.0% alcohol

Gold New Zealand International Wine Show 2023
Gold Aotearoa Regional Wine Competition 2023

95/100 (Gold) Bob Campbell MW, therealreview.com
5 Stars Yvonne Lorkin, yvonnelorkin.com
4½ Stars Michael Cooper, michaelcooperwines.com

Food Match: Thai style steamed fish, seafood chowder, New Zealand crayfish, pumpkin risotto, creamy pasta, grilled asparagus, Alsatian onion tart