

# Blackenbrook Pinot Gris 2015



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Vegan Wine, certified by the New Zealand Vegetarian Society



**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

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Clones: Mission, Larcomb, KWV 7A
- Hand-harvested and hand-sorted on 30 March with 23.4 Brix

## Winemaking

- Extremely **gentle winemaking:**  
Whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping, filtration in a single pass from cloudy to sterile, **no fining** pre-bottling
- Oak-ageing for 10% of the wine to add complexity
- **9g/ltr** natural residual sugar
- Bottled on 29 July 14 under screw-capsules
- 14.5% alcohol

## Tasting Notes

Stylish and finely poised, our **Blackenbrook Pinot Gris 2015** impresses with rich aromas of stone-fruit, pears and spice, an excellent mouthfeel and a silky off-dry finish.  
Ideal serving temperature: 15 degrees

## Accolades

**4 1/2 Stars Michael Cooper: An emerging classic.** Ripely scented and mouth-filling, it has generous, vibrant, peachy, slightly spicy flavours, with an off-dry, finely balanced finish.

**Silver Bragato Wine Awards 2015**

**Silver New Zealand International Wine Show 15**