

Blackenbrook Pinot Gris 2016



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Vegan Wine, certified by the New Zealand Vegetarian Society

Weather Conditions: Spring and early summer were hot and extremely dry. Much needed rain came in December and January promoting a vibrant and healthy canopy.

After a warm summer we received more rain just a few days before harvest. Luckily the fine weather returned and with the help of our amazing picking team we managed 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
- Manual shoot thinning, leaf plucking and crop reduction
- Hand-harvested and hand-sorted on 31 March 2016

Winemaking

- Extremely **gentle winemaking:** Whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping, **no fining** pre-bottling
- Oak-ageing for 8% of the wine to add complexity
- **10g/ltr** natural residual sugar
- Bottled on 27 July 16 under screw-capsules
- 13.5% alcohol

Tasting Notes

Our **Blackenbrook Pinot Gris 2016** shows delightful pear, quince and spice flavours with plenty of aromatic lift, a gentle acidity and a splash of sweetness.

Ideal serving temperature: 15 degrees

Accolades

4 Stars Michael Cooper: an emerging classic. Pale lemon/green, it is mouthfilling and slightly sweet, in a strongly varietal style with generous, peachy, slightly spicy flavours, showing excellent depth and harmony. Best drinking mid-2017+