

# Blackenbrook Pinot Gris 2019



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand

Vegan Wine, certified by the New Zealand Vegetarian Society



**Weather Conditions:** Good rainfall in spring promoted healthy canopy growth. December brought fine and dry weather, ideal conditions for a successful flowering and pollination.

From January right into harvest a heat wave and drought gripped the region. Our deep-rooting vines and the moisture-holding clay soils enabled our un-irrigated vineyard to thrive in these challenging conditions and produce a healthy crop with outstanding flavour concentration. Harvest kicked off on 8 March, the earliest starting date at Blackenbrooks ever.

## Viticulture

- 100% fruit from our 18 year old **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 -sorted on 19 March 19, 23.0 Brix

## 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
- 5.7g/ltr natural residual sugar
- Bottled on 16 July 2019 under screw-caps, 14.0% alcohol

## Tasting Notes

Our Blackenbrook **Pinot Gris 2019** displays delightful pear, quince and spice notes framed by a silky texture, a splash of sweetness and gentle acidity. Ideal serving temperature 15 degrees

## Silver - New Zealand Wine of the Year Awards

### 4 1/2 Stars Michael Cooper

This **powerful wine** is still very youthful. It has strong peach, pear, lychee and spice flavours with a distinct touch of complexity, slight sweetness balanced by fresh acidity and a scented bouquet.

### 5 Stars and 93/100 Wine Orbit