Blackenbrook Pinot Gris 2020

A powerful wine with assertive flavours of ripe peaches and spice, elegantly framed by a touch of sweetness and a fresh acidity, built to last!

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





Season overview: What a blast! The past growing season was a pure delight, putting smiles on everyone's face!

The vines loved the gentle spring rain and quickly produced a healthy, vibrantly green canopy. In December, our Nelson sun made for perfect flowering and good pollination.

Summer brought many weeks of blue skies, interspersed with brief rain falls, just enough to keep the soil moisture up and the vines thriving.

We couldn't believe our luck when we saw this weather pattern continue right into harvest in mid-March! The fruit was in perfect condition with high sugar levels and tremendous flavour intensity, probably the best we've ever seen it!

As Covid-19 started to cast long shadows over the country, we managed to complete harvest 2020 just hours before the start of lockdown!

From Sustainable Production , accredited by Sustainable Winegrowing New Zealand



Vegan wine, certified by the New Zealand Vegetarian Society

Viticulture

- 100% fruit from our 19 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 hand-sorted on 25 March 2020, last day before lockdown, with 23.7 Brix

Winemaking

- Extremely **gentle winemaking**: Whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, minimal pumping, extended lees contact, **no fining** pre-bottling
- Oak-ageing: 10% of the wine to add complexity
- 3.5g/ltr natural residual sugar
- Bottled on 15 July 2020, 14.5% alcohol

94/100 Cameron Douglas MS, camdouglasms.com 4 ½ Stars Michael Cooper michaelcooperwines.com 5 Stars Neil Hodgson, toptastes.co.nz