

Blackenbrook Shangri-La Gewurztraminer 2020

Nelson's intense colours and vibrancy have inspired our Shangri-La Art Label.

“Centre of New Zealand” by well-known Nelson landscape artist Michelle Bellamy adorns our Gewurztraminer label.

Beautifully perfumed the Shangri-La Gewurztraminer 2020 is intensely varietal, with elegant rose water and spice flavours.



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 **Home block**
- Moutere clay soil with a layer of sandy loam
- Manual shoot thinning, leaf plucking and crop reduction
- Hand-harvested and hand-sorted on 17 March 2020 with 23.6 Brix

Winemaking

- Extremely **gentle winemaking**: Whole bunch pressed, gravity-fed from press area to main winery, tank fermented at low temperature to enhance aromatics and fruit-flavours, extended lees contact, minimal pumping, **no fining** pre-bottling
- **5.6g/ltr** natural residual sugar, 14.5% alcohol
- Bottled on 16 July 2020 under screw caps

4 Stars Michael Cooper, michaelcooperwines.com

The perfumed 2020 vintage is pale, softly mouth-filling, with pear, lychee and spice flavours, a hint of apricot, fresh acidity, very good delicacy and depth, and an off-dry finish. Best drinking mid-2021+.