

Blackenbrook Shangri-La Pinot Noir 2019

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

Sunset at Mapua Wharf by well-known Nelson landscape artist Michelle Bellamy adorns our Pinot Noir label.

Succulent and savoury, our Pinot Noir 2019 impresses with a dark-fruit spectrum, silky tannins and beautiful length.



Season overview: The weather gods were on our side, giving us an exceptional growing season.

With ample spring rain the vineyard was off to a strong start and quickly grew a vibrant green canopy, the powerhouse producing the energy for the developing fruit.

Grapevines are wind-pollinators and the dry and sunny December was perfect for a good, even fruit set.

From January right into harvest a heat wave and drought gripped Nelson Tasman. Luckily our un-irrigated vines have extremely deep roots and managed to find sufficient water deep down in the gravelly clay soils. They thrived in the challenging conditions and gave us a beautiful crop with outstanding colour and flavours.

Harvest kicked off on 8 March, the earliest starting date at Blackenbrook's ever.

From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**



Viticulture

- 100% fruit from our 18 year old **Home block**
- Moutere clay soil with a layer of sandy loam
- Close planting: 3780 vines/ha
- 9 Clones: UCD5, UCD 6, 10/5, 22, 114, 115, 667, 777, Abel
- Hand-harvested and hand-sorted on 11 March 2019 with 23.7 Brix

Winemaking

- Extremely **gentle winemaking**: Fermented on skins, hand-plunged, gentle pressing, gravity-fed from press area to main winery, minimal pumping
- aged for 12 months in French barrels, 13% new wood
- Bottled on 10 July 2020 in **light-weight bottles** to reduce our carbon footprint
- Screw capsules
- 13.5% alcohol