

# Blackenbrook Gewurztraminer 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
- Hand-harvested and hand-sorted on 5 April 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 10% of the wine to add complexity
- **11g/ltr** natural residual sugar
- Bottled on 28 July 2016 under screw caps, 13.0% Alc

## Tasting Notes

With its captivating nose of rose petals, peach, and spice our **Gewurztraminer 2016** is an elegant Alsace-style aromatic with a refreshing palate, a gentle acidity and soft finish.

Ideal serving temperature: 15 degrees

## Accolades

Silver Medal Bragato Wine Awards

## 4 Stars Michael Cooper

**A consistently attractive wine.** Pale and mouthfilling, it is a medium-dry style with youthful, vibrant pear, lychee and spice flavours, showing excellent freshness, delicacy and depth. Best drinking 2018+.

## 4 and a half Stars Neil Hodgson, Nelson Mail 22 Nov 17

Oily and textural in the mouth, the wine is simply packed with flavour but isn't cloying and has lovely acidity in the very long finish. Perfect with any dish that has a little spice.

