

Blackenbrook Gewurztraminer 2017



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Vegan Wine, certified by the New Zealand Vegetarian Society

Weather Conditions: Regular rain fall in spring and early summer promoted a vibrant and lush canopy. A warm and dry February made for excellent ripening conditions but just a few days before harvest it was back to rain.

Fortunately we got a few more sunny days and with the help of our amazing picking team we managed to bring the crop in safely just hours before cyclone Debbie hit the region once again extremely lucky!

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 31 March 17

Winemaking

- Extremely **gentle winemaking:**
Whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, minimal pumping, **no fining** pre-bottling
- Oak-ageing for 12% of the wine to add complexity
- **8g/ltr** natural residual sugar
- Bottled on 20 July 2017 under screw caps
- 13.5% Alcohol

Tasting Notes

Our **Gewurztraminer 2017** seduces with its nose of rose petals, Turkish delight and star anise. The palate is rich and powerful with an assertive structure and a lingering off-dry finish. Ideal serving temperature: 15 degrees

Accolades

Silver Medal Bragato Wine Awards

4 Stars Michael Cooper

A **consistently attractive wine**. Pale and ripely perfumed, the refined 2017 vintage is a medium-dry style with mouth-filling body and a vibrant array of pear, peach, lychee and spice flavours, showing excellent delicacy and depth.

