

Blackenbrook Pinot Blanc 2019



First Pinot Blanc produced at Blackenbrook Vineyard

From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Vegan Wine

Weather Conditions: Good rainfall in spring promoted healthy canopy growth. December brought fine and dry weather, ideal conditions for a successful flowering and pollination.

From January right into harvest a heat wave and drought gripped the region. Our deep-rooting vines and the moisture-holding clay soils enabled our un-irrigated vineyard to thrive in these challenging conditions and produce a healthy crop with outstanding flavour concentration.

Harvest kicked off on 8 March, the earliest starting date at Blackenbrook

Viticulture

- 100% fruit from our **Home block, first crop**
- Clones GM1, GM2 and GM7
- Moutere clay soil with a layer of sandy loam
- Manual shoot thinning, leaf plucking and crop reduction
- Hand-picked and -sorted on 12 March 2019, 23 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, **no fining** pre-bottling
- **8g/ltr** natural residual sugar
- Bottled on 17 July 2019 under screw caps, 13.5% Alc

Our **Pinot Blanc 2019** is a soulful treat in a rich, silken and slightly spicy Alsatian style. Moderately sweet with notes of jasmine, stone-fruit and nuts followed by a seductively long finish. Ideal serving temperature: 15 degrees

Food Matches

Alsatian onion tart, pan-fried blue cod, steamed cockles, Asian stir-fry, pumpkin risotto, creamy pasta, grilled asparagus

4 1/2 Stars Michael Cooper: Handled without oak, it is attractively scented, vibrantly fruity and mouth-filling, with good intensity of peach, pear, lychee and spice flavours, and an off-dry finish. A distinctive, Alsace-style wine, that veers more towards Pinot Gris than Chardonnay in style, it's still extremely youthful; best drinking 2021+