

Blackenbrook Pinot Gris 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
- Clones: Mission, Larcomb, KWV 7A
- Manual shoot thinning, leaf plucking and crop reduction
- Hand-picked and hand-sorted on 1 April with 23 Brix

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 9% of the wine to add complexity
- **10g/ltr** natural residual sugar
- Bottled on 19 July 17 under screw-capsules, 13.5% alcohol

Tasting Notes

Our **Pinot Gris 2017** is packed with fragrant ripe pear, quince and strudel spices framed by a bright mineral edge and a long, juicy finish. Ideal serving temperature: 15 degrees

Accolades

Silver Medal Bragato Wine Awards

4 Stars Michael Cooper

This partly oak-aged wine is aromatic and softly mouthfilling, with richly varietal lychee, pear and spice flavours, showing excellent vibrancy, delicacy and depth, and an off-dry finish.

