

# Blackenbrook Pinot Gris 2018



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Vegan Wine, certified by the New Zealand Vegetarian Society



**Weather Conditions:** An extremely dry spring lead to an early draught. Luckily we had irrigation available to support the flowering and ensure good pollination.

Summer brought good amounts of rain and warm temperatures, promoting vigorous canopy and grass growth. Unfortunately this weather pattern culminated in two large cyclones - Fehi and Gita - battering the region in February.

March was warm and dry, allowing the now fragile crop to ripen nicely. Once again we had an exceptional picking team who diligently selected the fruit and sent high quality grapes to the winery.

## Viticulture

- 100% fruit from our 16 year old **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-harvested and hand-sorted on 20 March 2018 with 23.0 Brix

## 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 10% of the wine to add complexity
- **9g/ltr** natural residual sugar
- Bottled on 16 July 18 under screw-capsules
- 13.0% alcohol

## Tasting Notes

Our **Pinot Gris 2018** is an elegant Alsatian-style aromatic with delicate peach, pear and spice aromas, a hint of ginger and a long, textural finish.

Ideal serving temperature: 15 degrees