

Blackenbrook Pinot Gris 2023

Textural and finely balanced, our Pinot Gris 2023 celebrates classic aromatics of pear, white peach and fresh ginger - vibrant and delicious.

It's our Moutere clay soils, the dazzling Nelson sun and the finger prints of our team that make our wines unique. We hope you'll enjoy.



The Season: Our 20th year of growing grapes at Blackenbrook Vineyard!

Mother Nature gave us beautiful spring weather for flowering and pollination, setting us up for a good crop.

Summer was quite wet and the vines grew at a crazy pace. We kept mowing, trimming and leaf-plucking the fruit zone but it was a real struggle to stay on top of the phenomenal growth.

Going into harvest the fruit was clean but extremely fragile – and so were our nerves. But two weeks of stunning autumn weather was all we needed to hand-pick our biggest crop ever with beautiful ripeness and flavours – **a challenging season with a happy ending.**

Certified vegan,
New Zealand Vegetarian Society



Sustainable Production,
Sustainable Winegrowing New Zealand

Vineyard: all fruit from our 22 year old home block
Clones: Mission, Larcomb, KWV 7A
Moutere clay with a layer of sandy loam
extensive manual shoot thinning and leaf plucking
to keep canopy healthy and dry
hand-picked on 25 March 2023, 23.5 Brix

Winery: gentle whole bunch pressing
gravity-fed from press area to main winery,
cool fermentation, extended lees contact
minimal pumping, **no fining** pre-bottling.
4% oak-aged for added complexity,
4.5g/ltr natural residual sugar, **off-dry**
bottled on 25 July 23 under screw capsules
in light-weight bottles to reduce carbon footprint
13.5% alcohol

Silver Aotearoa Regional Wine Competition 2023

94/100 Bob Campbell MW, therealreview.com
Intense, ripe Pinot Gris with classic varietal flavours including honeysuckle, freshly harvested pear and stewed apple seasoned with a hint of clove/spice. Well made wine with a perfect sweet/acid balance.

4½ Stars Michael Cooper, michaelcooperwines.com