Blackenbrook Pinot Gris 2024

Our Pinot Gris 2024 greets you with a charming nose of pear, almond and ginger. The palate is elegantly textured, offering incredible fruit purity and length.

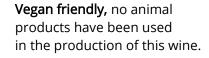
It's our Moutere clay soils, the dazzling Nelson sun and the finger prints of our team that make our wines unique.

The Season

Spring was near-perfect with ample sunshine and just the right amount of rain to keep the vines thriving.

Despite a drought in February and March, our old, deeprooted vines managed to access sufficient water to ripen a beautiful crop.

Harvest 2024 proved to be one of our finest vintages to date. Free from disease or weather challenges, the grapes were hand-picked in excellent health and rich concentration by our dedicated, small team of regulars. Big smiles all around!







Sustainable Production, accredited Sustainable Winegrowing New Zealand

Vineyard: all fruit from our 23 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 11 March 2024 with 24 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.
4.5% oak-aged for added complexity,
5.2g/ltr natural residual sugar, off-dry bottled on 6 Aug 24 under screw capsules in light-weight bottles to reduce carbon footprint 14.0% alcohol



Gold Medal New Zealand International Wine Show 24

