

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, deep-rooted 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!**

Vegan friendly, no animal products have been used in the production of this wine.



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

92/100 Stephen Wong MW, therealreview.com

[] Plenty of concentration and density here to develop over a few years. 18 Dec 2024