BLACKENBROOK PINOT BLANC 2021

SKU: NZBLKPB

Nelson is just to the Northwest of Marlborough, over Mount Richmond. The vineyard area is more compact, the producers less industrial and the weather a touch sunnier and warmer, but the varietal range of wines is fairly similar to its famous neighbour, with less of a reliance on Sauvignon Blanc. The region is well-known for its local arts scene as well as the limitless opportunities for outdoor pursuits in glorious surroundings. Ursula and Daniel Schwarzenbach began planting their 20 hectare vineyard in 2000 after a 2 year search. They were attracted by the north-facing slope and typical Moutere soils of the region. For several years they ran a vine nursery alongside their initial plantings, which allowed them to perfect their conal selection for their unique site. The unirrigated vineyards are managed sustainably and the wines mostly vegan. A gravity fed winery was built to Daniel's exact specifications, with them aim being to minimise any harsh processes. Given their Swiss origins and Daniel's time working at Alsace legend Zind-Humbrecht, it only seems natural that they should specialise in the Alsatian varieties alongside the Burgundian, and a little very good Sauvignon of course. The wines are vibrant, well made and hit really attractive price points. This winery has been making waves in NZ recently with a series of highly rated releases, most notably their trophy-winning Pinot Blanc. Pinot Blanc is a recent arrival in the vineyard at Blackenbrook. The grapes are hand-harvested, with gentle winemaking: whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, minimal pumping, extended lees contact and no fining pre-bottling. Although only the second harvest of this wine. the 2020 scooped the Trophy for Best Other White at the NZ International Wine Show. Unoaked, with pineapple, white peach, acacia, hint of apricot - clean and pure. Lovely palate with hint of chamomile, a touch of RS (8g/l), but in balance; very appealing indeed