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BLACKENBROOK FAMILY RESERVE PINOT NOIR



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Categories: Red Wines, Pinot Noir, New Zealand, Dry, £20 - £49.99 Wines, Blackenbrook

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, but 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.

The Pinot Noir vines are 17 years old and include 9 different clones. The wines are both tended and harvested by hand. Winemaking is carried out with a soft touch; 2 weeks cold maceration at 2 degrees, hand-plunged, moderate pressing, gravity-fed from press area to main winery with minimal pumping. Aged for 12

months in French barrels including 31% new oak. Bottled in light-weight bottles to reduce their carbon footprint. Enticing nose of stewed raspberry, wild cherry, mulberry and pepper; good breadth with impressive weight and ripe, grainy tannins. Still quite primary and youthful, but grows in complexity with complex meaty notes appearing in the glass.

