



BLACKENBROOK GEWÜRZTRAMINER

£18.50

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SKU: NZBLKGEW

Categories: [Floral & Aromatic](#), [White](#), [Vegan](#), [New Zealand](#), [Off-dry](#), [£10 - £19.99](#), [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 clonal 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 their 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 Gewurztraminer is whole bunch pressed then gravity-fed from press area to main winery, tank fermented at low temperature to enhance aromatics and fruit-flavours followed by extended lees contact, minimal pumping, no fining pre-bottling and oak-ageing for 9% of the wine to add complexity. Just around 6 grams of sugar are left in the wine however it remains very much at the dry end of the spectrum for the grape. A distinctly varietal nose with heady lychee, ripe melon and spice; musky and textured with some hints of smoke. The palate has a seductive weight and breadth which is all about ripe fruit rather than sweetness: the low sugar makes this wine one of the most versatile examples of this variety around.

