

PIONEER BLOCK 28 CAMP BLOCK PINOT BLANC

Named Camp Block as the vineyard site was used as a camp for the Royal New Zealand Air Force in the Second World War

BLOCK: 28

REGION:

Waihopai and Wairau River confluence.

TERROIR:

Soils: Windblown silts containing clay (loess) over free draining river stone.

Topography: Flat approximately 78 metres above sea level

Climate: Maritime. While this is a hot site during the day the heat rapidly dissipates in the evening creating a large diurnal temperature range essential for acid and flavour preservation.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

A warm, free draining moderate vigour site that favours the aromatic varietals.

VITICULTURE:

3 cane vertical shoot positioning (VSP). The canopy is maintained through the fruit zone moderating the level of exposure the grape has to sunlight. This helps maintain a certain varietal fruit driven expression.

WINEMAKING:

The grapes were gently harvested and pressed. The free run juice was fermented in stainless steel with the selected yeast M2. Post fermentation the wine was left on lees to add complexity and roundness to the palate. Components of two selected parcels were blended post ferment, lightly fined and carefully finished for bottling.

COLOUR:

Pale straw.

AROMA:

Delicate white flowers and perfumed white peach with a hint of nutmeg spice.

PALATE:

Elegant and layered with flavours of white stonefruit and freshly cut apple. The palate displays crisp bright acidity with a full mouthfeel and a chalky minerality.

AGEING:

Perfectly balanced for immediate enjoyment, this wine will continue to evolve and reward over the next five years.

WINE ANALYSIS:

Alcohol 12.5% v/v, Residual sugar 3.26 g/L Titratable Acidity 5.8g/litre, pH 3.35

FOOD MATCH:

An exceptionally versatile wine, this Pinot Blanc will complement a wide range of afternoon canapes or grilled fish with fennel salad and lemon mayonnaise.





WINEMAKER
Stewart Maclennan