

# Bannockburn Pinot Blanc

2019



## 4.5 STARS

**Michael Cooper** | [michaelcooperwines.com](http://michaelcooperwines.com)

April 2021

*Full of youthful vigour, the 2019 vintage was estate-grown, fermented with indigenous yeasts in old oak barriques and barrel-aged for seven months. Bright, light lemon/green, it is mouthfilling and smooth, with concentrated, peachy, slightly spicy and apple flavours, showing good complexity, and a fully dry, lingering finish. Well worth cellaring, it's certified organic.*

## 93 POINTS

**Candice Chow** | [raymondchanwinereviews.co.nz](http://raymondchanwinereviews.co.nz)

April 2021

*Bright, even pale yellow. The nose is softly growing, filling the glass with nuances of pear, apple, and citrus intermixed, butter, egg custard and subtle spices. Medium bodied, dry to taste, aromas of apple & pear melded with citrus peels, subtle egg custard and spices lingers to a sustained finish. The wine is textural, smooth and lightly creamed texture provides a great body and flow, along with chalky minerals; refreshing acidity is integrated carry the fruit purity with elegance. This is a textural Pinot Blanc with the purity of fruit, lacy acidity and barrel-fermented complexity. Match with chawanmushi and smoked chicken breast over the next 3-5 years. The second release of Pinot Blanc handpicked fruit from a 0.4 ha block in the Cairnmuir Terrace Vineyard in Bannockburn. Whole-bunch pressed, wild fermented in old oak barriques, lees stirred during ferment, aged for 7 months in barrel.*

## TOP 50 WINES OF THE YEAR

**Metro** | [metromag.co.nz](http://metromag.co.nz)

June 2022

*I really have to cede the floor to Renée Dale here. "Pork rind, aromatic, lime cutting through the weighty palate; spicy with a dry finish. Awesome. This wine is a complete storyline, like a German fairytale complete with antagonist, breadcrumbs, Brothers Grimm — there's even a dark side to the story." Franco noted the "white pepper, white stone fruit and juniper". The wine has a certain heft on the palate but it should reward the curious, the open-minded and the lover of dark German fairytales.*