

BLONDIE, WOONG TREE

Vintage

2019



Wooing Tree's unique Blanc de Noir is made from 100% Pinot Noir grapes, grown on their family-owned vineyard in the heart of Central Otago.

TASTING NOTE

The wine shows delightful aromas of stone fruit, pear, orange zest and jasmine with white peach, apricot and a touch of honey on the palate. Best served slightly chilled.

VINIFICATION DETAILS

Ripe hand-picked fruit and gentle winemaking have given a wonderfully balanced wine. The elegant champagne colour resulted from minimal skin contact prior to a gentle whole bunch press. The juice was fermented in stainless steel to retain the varietal and fruit characteristics.

RECIPE IDEA

Pear, prosciutto and parmesan canapés

These delicious morsels are quick and easy to make – perfect for pre-dinner drinks.

Makes 16

8 slices of prosciutto

2 large firm fresh pears, any variety

Small block of fresh parmesan cheese

Chilli-infused extra virgin olive oil for drizzling

Method

Cut each slice of prosciutto in half lengthways. Slice each pear into even quarters, removing core. Halve each quarter again so that you get 8 even slices from each pear. Use a vegetable peeler to carve off a couple of slices of parmesan cheese, around the same length as each pear slice.

To assemble, place a slice of pear and couple of thin parmesan slices on the end of each piece of prosciutto, and roll up. Place on a small platter and drizzle with a little chilli-infused extra virgin olive oil. Serve with a chilled glass of Wooing Tree Blondie.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	4.8
pH	Acidity
3.35	6.3

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Peter Bartle



Fining Agent



Closure

Screw top



Region

Central Otago



Vegan

Yes