Unkel

Nelson, New Zealand



Winemaker: Kate & Rob Burley
Region: Nelson, New Zealand
Location: Bronte Peninsula, New Zealand
Appellation: Nelson

Unkel Estate Vineyards on moutere clays

5-day skin-fermented Pinot Gris, 5-day skin-fermented Sauvignon Blanc, and 5-day skin-fermented Gewürztraminer. Fermented separately and then aged in a mixture of old puncheons and stainless steel before being blended in Spring.

Practicing Organic

48% Pinot Gris, 42% Sauvignon Blanc, & 10% Gewürztraminer

About the Winery/Winemaker

Unkel (variation of the spelling of Uncle), is the winery of Kate and Rob Burley. Rob and Kate work with Mother Nature in the Vineyard to produce the highest quality fruit that we can obtain from her. Once in the winery, rather than being that hands-on, overbearing parent or father figure, you can think of them more like that fun, whimsical Uncle in your life. However their is also serious rigor in their winemaking pedigree, having worked under Australian legends Pat Sullivan and Bill Downie before relocating back to New Zealand.
Rob and Kate own a 5 hectare estate on the Bronte Peninsula in Nelson. As the 'Unkel', they always allow the wine to do the talking, leading its own life through fermentation and ageing in the winery providing what we believe is the most honest expression of the fruit that we started with.