

Blackenbrook Montepulciano 2018

From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



The **Montepulciano grape variety** originates from **Central Italy** and produces large, almost seedless grape berries of an amazing dark colour.

Relatively low acidity (especially for an Italian varietal) and mild sweet tannins ideally suited to the temperate Nelson climate.

Weather Conditions: An extremely dry spring lead to an early draught. Luckily we had irrigation available to support the flowering and ensure good pollination.

Summer brought good amounts of rain and warm temperatures, promoting vigorous canopy and grass growth. Unfortunately this weather pattern culminated in two large cyclones - Fehi and Gita - battering the region in February.

March was warm and dry, allowing the now fragile crop to ripen nicely. Once again we had an exceptional picking team who diligently selected the fruit and sent high quality grapes to the winery.

Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Close planting: 3780 vines/ha
- Hand-harvested and -sorted on 26 April 2018, 23.2 Brix

Winemaking

- Extremely **gentle winemaking**: di-stemmed before fermentation on the skins, hand-plunged, moderate pressing, gravity-fed from press area to main winery, minimal pumping, filtration in a single pass from cloudy to sterile
- aged for 12 months in two and three year old French barrels in temperature controlled barrel room
- Bottled on 14 July 2019 in light-weight bottles to reduce our carbon footprint
- Screw capsules, 13.0% alcohol, only **100 cases** produced

Tasting Notes

Highly perfumed with dark berries, plums and spice our **Blackenbrook Montepulciano 2018** is smooth and elegantly structured, sophisticated and stylish.