

Blackenbrook Montepulciano 2022

Intriguing and generous, our Montepulciano 2022 brims with dark berries and clay earth complexity, toasty wood layers and moments of spice and mystery.

The Montepulciano grape variety originates from Central Italy. Try it with a wood-fired pizza or a hearty venison stew – so good!



The Season

It started off like a dream: a warm spring, mild conditions for flowering and a strong fruit set, lots of blue skies and just enough rainfall to keep the vineyard happy and working at its best.

But 70mm of rain followed by two weeks of warm, humid weather in February had us deeply worried about our crop. The weather recovered, but the grapes were now fragile and wouldn't survive another big rain event.

And where would we find pickers? Covid 19 was raging and the borders closed. But the community support was absolutely amazing with lots of people offering their help. We ended up bringing in a beautiful harvest with the best picking team ever – such a relief!

Vegan friendly wine



From **Sustainable Production**, accredited by Sustainable Winegrowing New Zealand

Vineyard: Montepulciano produces large, almost seedless grape berries of an amazing dark colour. With its tough skins it is well suited to an extended ripening period and is picked roughly three weeks after all our other varieties.

Fruit exclusively from our home block
Moutere clay with a layer of sandy loam
Close planting: 3780 vines/ha
Extensive manual shoot thinning and leaf plucking to keep canopy healthy and dry
Hand-harvested on 19 April 2022 with 22.6 Brix

Winery: di-stemmed before fermentation on the skins, hand-plunged, gentle pressing, gravity-fed from press area to main winery, minimal pumping, **no fining** pre-bottling
Matured for 12 months in aged French barrels
Bottled under screw capsules on 25 July 2023
Light-weight bottles to reduce carbon footprint
13.5% alcohol, production: **88 cases**