

Blackenbrook Sauvignon Blanc 2016



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Vegan wine, certified by the New Zealand Vegetarian Society



Weather Conditions: Spring and early summer were hot and extremely dry. Much needed rain came in December and January promoting a vibrant and healthy canopy.

After a warm summer we received more rain just a few days before harvest. Luckily the fine weather returned and with the help of our amazing picking team we managed to bring our crop in safely and in good condition.

Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Clone: Sauvignon Blanc MS
- Hand-harvested and hand-sorted on 4 April

Winemaking

- Extremely **gentle winemaking:**
Whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping, **no fining** pre-bottling
- Oak-ageing for 4% of the wine to add complexity
- 5g/ltr natural residual sugar
- Bottled on 11 July in **light-weight bottles** to reduce our carbon footprint
- 13.0% alcohol

Tasting Notes

Fresh and tangy, our **Sauvignon Blanc 2016** gracefully combines notes of vibrant green-capsicum and melon with a ripe acidity and lengthy finish.

Ideal serving temperature: 8 to 10 degrees Celsius

Accolades

4 Stars Michael Cooper

The 2016 vintage is dryish, with a freshly aromatic, intensely varietal bouquet. Showing **good vigour and intensity**, it is tangy, with tropical-fruit and green-capsicum flavours.

Neil Hodgson, The Nelson Mail: This Sauvignon Blanc has a range of flavours and textures that are immediately enticing, with a rounded palate weight and bursting with green capsicum flavours wrapped around flinty acidity - **it is a delicious wine!**