

Blackenbrook Sauvignon Blanc 2017



From Sustainable Production, accredited by
Sustainable Winegrowing New Zealand



Vegan wine, certified by the
New Zealand Vegetarian Society



Weather Conditions: Regular rain fall in spring and early summer promoted a vibrant and lush canopy.

A warm and dry February made for excellent ripening conditions but just a few days before harvest it was back to rain.

Fortunately we got a few more sunny days and with the help of our amazing picking team we managed to bring the crop in safely just hours before cyclone Debbie hit the region once again extremely lucky!

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 29 March 2017

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
- 4g/ltr natural residual sugar
- Bottled on 12 July in **light-weight bottles** to reduce our carbon footprint
- 13.5% alcohol

Tasting Notes

Our **Sauvignon Blanc 2017** boasts bright aromatic passion fruit, gooseberry and red capsicum flavours wrapped around a flinty acidity.

Ideal serving temperature: 8 – 10 degrees

Accolades

Silver Medal Bragato Wine Awards