Blackenbrook Sauvignon Blanc 2023

Our Sauvignon Blanc 2023 is lively and fragrant with a captivating line of citrus and gooseberry. It delivers excellent weight and concentration, elegantly balanced with a dash of juicy acidity.

It's our Moutere clay soils, the dazzling Nelson sun and the finger prints of our team that make our wines unique. We hope you'll enjoy.

The Season: Our **20**th **year** of growing grapes at Blackenbrook Vineyard!

Mother Nature gave us beautiful spring weather for flowering and pollination, setting us up for a good crop.

Summer was quite wet and the vines grew at a crazy pace. We kept mowing, trimming and leaf-plucking the fruit zone but it was a real struggle to stay on top of the phenomenal growth.

Going into harvest the fruit was clean but extremely fragile – and so were our nerves. But two weeks of stunning autumn weather was all we needed to hand-pick our biggest crop ever with beautiful ripeness and flavours – a challenging season with a happy ending.

Certified vegan, New Zealand Vegetarian Society





Sustainable Production,
Sustainable Winegrowing New Zealand

Vineyard: all fruit from our 22 year old home block Clone: Sauvignon Blanc MS Soil: Moutere clay with a layer of sandy loam Extensive manual shoot thinning and leaf plucking to keep canopy healthy and dry Hand-picked on 27 March with 22.9 Brix

Winery: 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 3% oak-aged for added complexity 3.5g/ltr natural residual sugar, 13.0% alcohol Bottled on 19 July 2023 under screw capsules in light-weight bottles to reduce carbon footprint

90/100 Bob Campbell MW, therealreview.com Vibrant, high energy sauvignon with gooseberry, green capsicum, lime zest and lemon blossom flavours. Assertive acidity helps drive a lengthy drying finish. Great with freshly shucked oysters.

Silver New Zealand International Wine Show 2023

