

# Blackenbrook Shangri-La Sauvignon Blanc 2020

Nelson's intense colours and vibrancy have inspired our Shangri-La Art Label.

Spring at Blackenbrook's by well-known Nelson landscape artist Michelle Bellamy adorns our Sauvignon Blanc label.

Highly aromatic and focused, the Sauvignon Blanc 2020 is vibrantly fruity with pure passionfruit and gooseberry flavours supported by an interwoven thread of acidity.



**Season overview:** What a blast! The past growing season was a pure delight, putting smiles on everyone's face!

The vines loved the gentle spring rain and quickly produced a healthy, vibrantly green canopy. In December, our Nelson sun made for perfect flowering and good pollination.

Summer brought many weeks of blue skies, interspersed with brief rain falls, just enough to keep the soil moisture up and the vines thriving.

We couldn't believe our luck when we saw this weather pattern continue right into harvest in mid-March! The fruit was in perfect condition with high sugar levels and tremendous flavour intensity, probably the best we've ever seen it!

As Covid-19 started to cast long shadows over the country, we managed to complete harvest 2020 just hours before the start of lockdown!

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



**Vegan wine**, certified by the **New Zealand Vegetarian Society**



## Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Clone: Sauvignon Blanc MS
- Manual shoot thinning, crop reduction and leaf plucking
- Hand-picked in pristine condition on 23 March 2020 with 22.5 Brix

## Winemaking

- Extremely **gentle winemaking**: Gentle press cycle, gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping, **no fining** pre-bottling
- Oak-ageing for 3% for added complexity
- 1.9g/ltr natural residual sugar
- Bottled on 11 July 2020, 13.5% alcohol