



Viticulture

- Montepulciano originates from **Central Italy** and produces large, almost seedless grape berries of an amazing dark colour.
- relatively low acidity (especially for an Italian varietal) and mild sweet tannins
- ideally suited to the temperate Nelson climate
- From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**
- 100% Blackenbrook fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- **Weather Conditions:** After a rather humid spring and early summer, Nelson was blessed with the most amazing **Indian Summer**, allowing us to pick all varieties at full ripeness.
- Hand-picked and hand-sorted on 12 May with 23 Brix

Soul mates from the kitchen:

Wood-fired pizza, papardelle pasta with hearty wild pork stew or spicy Hungarian Goulash
Ideal serving temperature: 18°C

Winemaking

- Gentle di-stemming before fermentation on the skins
- hand plunged, light press cycle
- Gravity-fed from press area to main winery
- 12 month ageing in French oak barriques in temperature controlled barrel room
- Minimal pumping
- Gentle filtration in a single pass from cloudy to sterile.
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- Bottled on 2 Aug 2011 in **Light-Weight Bottles** to reduce our Carbon Footprint
- Screw Capsules
- 14.5% Alcohol
- only **104 cases** produced

Tasting Notes

Our boldly coloured Montepulciano 2010 is bursting with power, concentration and texture, showing a heady nose of violets and chocolate.

The wine will benefit from bottle ageing and we recommend to enjoy it between now and 2015.

