

Blackenbrook

VINEYARD

Nelson Muscat 2010
New Zealand Wine

Viticulture

- The **first** commercially produced **Muscat** on **New Zealand's South Island**.
- From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**
- 100% Blackenbrook fruit: **Home block**
- Moutere clay soil with a layer of sandy loam
- Clone: Muscat Ottonel
- 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 with 23.4 Brix on 14 April.

Soul mates from the Kitchen:

Nelson scallops cooked with a little chilli, lime and coriander, **Asian spring rolls**, money bags, curry puffs or spicy pork balls, **Rock Melon with Prosciutto**

Ideal serving temperature: 10 -12°C

Tasting Notes

Our Blackenbrook Muscat 2010 is so intensely aromatic it will send a shiver of pleasure down your spine! Reminiscent of rose petals, musk and spice, it has a silky-soft texture and tantalising sweetness on the palate.

It is a refreshing and dangerously easy-drinking wine, best enjoyed with friends on a lazy summer's afternoon.

Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Cool fermentation, stopped at **20g/ltr** natural residual sugar: **medium-dry**
- Extended fine lees contact in stainless steel
- Minimal pumping and gentle filtration
- Bottled on 6 August 2010 under screw capsules
- 13.0% Alcohol
- only **65 cases** produced!

Winemaker's Notes

We love the **Alsation Varieties** and decided many years ago to add the most aromatic variety of them all to our stable: **the delicious Muscat**. This is probably the first commercially grown Muscat in the South Island!

In the vineyard it certainly gave us a few challenges and it took 5 years for the first crop to mature. **But boy, what flavours!!!** We are rapt with this first edition and hope to have many more to follow!
Cheers Daniel

Accolades

Silver from **Bragato Wine Awards 2010**

