

Blackenbrook

VINEYARD

Nelson Muscat 2011
New Zealand Wine

Viticulture

- Blackenbrook crafted the **first Muscat** on New Zealand's South Island in 2010
- 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
- Clone: Muscat Ottonel
- **Weather Conditions:** An unseasonably hot spring was followed by a fairly cool summer. Autumn began with stunning weather and we were lucky enough to have all our fruit picked before the wet conditions set in on 2 April.
- Hand-picked and hand-sorted with 23.4 Brix on 26 March.

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

A light-hearted, **medium-dry** delight, fun to make and fun to drink. Reminiscent of overblown roses, musk and spice, it is intensely aromatic, refreshing and dangerously easy-drinking.

Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Cool fermentation, stopped at **12g/ltr** natural residual sugar.
- Extended fine lees contact in stainless steel
- Minimal pumping and gentle filtration
- Bottled on 3 August 2011 with 13.0% Alc
- **off-dry**, only **102 cases** produced
- **Vegan Wine**

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 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 second edition and hope to have many more to follow! Cheers and Enjoy! Daniel

Accolades

Silver from **Bragato Wine Awards 2011**

Silver from **NZ International Wine Show 2011**

Neil Hodgson, The Nelson Mail

I loved the 2010 version of this wine, and I think this year's is even better. It doesn't seem quite as sweet as last year's but has a lot **more complexity**. Ripe apples, musky roses, elegant spices, and dangerously easy to drink. Another **summer delight** from a **premium producer of aromatic-style wines**.

