



Viticulture

- 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
- Close planting: 3780 vines/ha
- 9 Clones: UCD 5, UCD 6, 10/5, 22, 114, 115, 667, 777, Abel
- **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-harvested and hand-selected on 20 March



Winemaking

- 48 hours cold maceration on the grape-skins
- drained from open-fermenter and gravity-fed to main winery
- Cool fermentation, stopped at **6g/ltr** natural residual sugar.
- Extended fine lees contact in stainless steel
- Minimal pumping
- **No fining** pre-bottling
- Gentle filtration in a single pass from cloudy to sterile.
- Bottled on 2 August 2011 under Screw Capsules
- 13.5% Alcohol
- **off-dry**, only **107 cases** produced
- **Vegan Wine**

Tasting Notes

Relax with this charming delight, reminiscent of crushed strawberries and red cherries. **Off-dry** in style, it has an impressive palate weight and an ethereal texture.

Ideal serving temperature: 10 -12°C