



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
- Clone Sauvignon Blanc MS
- **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-sorted on 29 March with 23 Brix
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Soul mates from the kitchen:

Seared Nelson scallops, pan-fried blue cod, barbecued green lipped mussels and cockles, chicken breasts with spinach, macadamias and cottage cheese stuffing

Ideal serving temperature: 8 - 10°C

Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Cool fermentation
- 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 1 August 2011 in **Light-Weight Bottles** to reduce our Carbon Footprint
- 13.5% Alcohol
- **Vegan Wine**

Tasting Notes

Our **Nelson Sauvignon Blanc 2011** offers excellent depth of zingy, ripe tropical-fruit with a mineral undercurrent and a long smooth finish.

