

Blackenbrook

VINEYARD

Nelson Reserve Pinot Noir 2006

Viticulture

- Single Vineyard: Home block
- Moutere clay soil with a layer of sandy loam
- Focus on healthy soil and strong plants

- Close planting: 3780 vines/ha
- All vines grafted on site
- 9 Clones: UCD 5, UCD 6, 10/5, 22, 114, 115, 667, 777, Abel

- Excellent growing season with a hot and dry summer stretching right into autumn.
- Hand-picked and hand-sorted on 31 March 2006 with 24.6 Brix

The Diam Cork

The DIAM cork guarantees a **100% cork taint free** closure of wine bottles. These corks also offer near perfect seals and **no random cork oxidation** or leaks.

The cork is reduced to cork flour, before being washed with carbon dioxide removing TCA.

Subsequently the flour is reconstituted and held together by the same polymer that contact lenses are made from.

Winemaking

- 5 days cold maceration
- hand plunged, gentle press cycle
- Gravity-fed from press area to main winery
- aged for 12 months in new and two-year old French oak barriques
- gentle fining with egg whites
- Minimal pumping
- Cross-flow filtration
- Bottled on 1 August 2007 under the revolutionary Diam Cork
- 14.5% Alcohol

Tasting Notes

After ageing for twelve months in French oak barrels, the wine seduces with its attractive fruit sweetness and texture, the mouth-filling body and its excellent depth of red forest fruit and spice.

The wine is built for ageing and we recommend to enjoy it between now and 2010.

Accolades

★★★★ **Michael Cooper**

Muscular, sweet-fruited wine with good varietal character. Ruby hued, with a fragrant, spicy, savoury bouquet, substantial body and ripe cherry, plum and spice flavours, showing impressive complexity. Already drinking well.