

# Blackenbrook

VINEYARD

**Nelson Riesling 2009**  
**New Zealand**

## Viticulture

- 100% Blackenbrook fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- All vines grafted on site
- Clones: Gm 110 and Gm 198-19
- Focus on healthy soil and **sustainability**
- After a good Nelson summer with plenty of sunshine, we headed into a wet February. Fortunately the good weather returned and we enjoyed a picture-book harvest with warm days and cool nights – excellent conditions for flavour development.
- Hand-picked and hand-sorted on 7 April

## Tasting Notes

Our **Nelson Riesling 2009** seduces with its intensely floral and mineral nature. Crafted in a **medium-dry** style, it achieves real tension between acidity and sweetness.

The wine will benefit from bottle ageing and we recommend to enjoy it between now and 2013.

## Soul mates from the kitchen:

Chilled zucchini flower soup with lemon infused olive oil, shellfish casserole, baked goat cheese parcels, Choucroute Garnie (Alsatian Speciality)

Ideal serving temperature: 15°C

## Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Cool fermentation, stopped at 15g/ltr natural residual sugar.
- Extended fine lees contact in stainless steel
- Minimal pumping and gentle filtration
- Bottled on 31 July 2009 under screw capsules
- 12.5% Alcohol

## Accolades

### ★★★★½ Michael Cooper, **Winestate Magazine**

Very youthful, tight and racy, this estate-grown wine is a medium style (15g/litre of residual sugar) with strong peach, lemon and lime flavours, woven with fresh acidity. Vibrantly fruity, with a mineral streak, it shows excellent intensity and obvious cellaring potential.

### ★★★★½ (92/100) **Sam Kim, Wine Orbit**

A beautifully expressive Riesling showing floral, lime zest and chalky mineral characters on the nose. The palate is fine and bright with gentle sweetness which is superbly balanced by the crisp acidity. The wine is long and delicate with a beautifully drying finish. **Yet another stunning wine from this outstanding producer.**

At its best: now to 2015.