



### 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**

### 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
- Focus on healthy soil and strong plants
- 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

### Our St Jacques Wines

Celebrate summer any time of year with wines that take you back to beaches, sunshine and fresh food.

In true Nelson style they are named after Coquille St Jacques - French for the beautiful scallop shell.

### Tasting Notes

A bright aromatic wine with gooseberry and lime flavours threaded with a crisp, racy acidity – the perfect match to fresh seafood.

