

Blackenbrook

VINEYARD

NELSON MONTEPULCIANO 2007

Viticulture

- Montepulciano originates from Central Italy and produces large, almost seedless grape berries of an amazing dark colour.
- relatively low acidity (especially for an Italian varietal) and mild sweet tannins
- ideally suited to the temperate Nelson climate

- 100% Blackenbrook fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- All vines grafted on site
- Focus on healthy soil and strong plants

- Cold temperatures and rain at flowering, followed by excellent summer and autumn weather
- Hand-picked and hand-sorted on 9 May with 23 Brix

Soul mates from the kitchen:

Wood-fired pizza, papardelle pasta with hearty stew of wild pork, delicious New Zealand game birds

Ideal serving temperature: 18°C

Winemaking

- Gentle di-stemming before fermentation on the skins
- hand plunged, light press cycle
- Gravity-fed from press area to main winery
- 12 month ageing in French oak barriques in temperature controlled barrel room
- Minimal pumping

- Bottled on 30 July 2008 under screw capsules
- 14.0% Alcohol

Tasting Notes

Savoury, meaty aromas mingle with musk, red berries, and violets.

The wine will benefit from bottle ageing and we recommend to enjoy it between now and 2010.

Accolades

★★★★ or 92/100 from Bob Campbell, **Gourmet Traveller Wine Magazine**

Violet and dark berry flavours with a seasoning of wild herbs. The texture is seductively smooth and the wine has good acidity giving as much support as fine tannins. Scented and stylish – a viable alternative for Pinot drinkers.