

Blackenbrook

VINEYARD

Nelson Montepulciano 2008
New Zealand

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

- Excellent spring weather resulted in almost perfect pollination. A warm summer brought along healthy canopy growth leading to the earliest harvest ever.
- Hand-picked and hand-sorted on 13 April

Soul mates from the kitchen:

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

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 2009 under screw capsules
- 13.5% Alcohol

Tasting Notes

Our Montepulciano 2008 is a scented wine with charming violet and dark berry flavours and a seductively smooth texture.

Originating from Central Italy, this grape variety is the perfect accompaniment to a wood-fired pizza or delicious New Zealand game.

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