



Viticulture

- 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, strong plants 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-harvested and hand-sorted in three individual picks at different stages of ripeness from 5 to 15 April.

Soul mates from the kitchen:

Seared Nelson scallops, pan-fried blue cod, barbecued green lipped mussels and cockles, chicken breasts with spinach, macadamias and cottage cheese stuffing

Ideal serving temperature: 8 - 10°C

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 28 July 2009 under screw capsules
- 13.0% Alcohol

Tasting Notes

A bright aromatic wine with tempting flavours of tropical fruit, red capsicum and lemon grass with a charming dash of minerality.