



Viticulture

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

- 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.

- Handpicked on 18 March 2009

Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Cool fermentation
- Extended fine lees contact in stainless steel
- Minimal pumping

- Bottled on 28 July 2009 under screw capsules
- 13.5% Alcohol

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

Our Nelson St Jacques Sauvignon Blanc 2009 is a lively aromatic wine with ripe passionfruit and grapefruit flavours followed by a long and smooth finish.