

Blackenbrook Family Reserve Montepulciano 2016



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Montepulciano originates from **Central Italy** and produces large, almost seedless grape berries of an amazing dark colour. Relatively low acidity and with mild sweet tannins it is ideally suited to the temperate Nelson climate.

Weather Conditions: Spring and early summer were hot and extremely dry. Much needed rain came in December and January promoting a vibrant and healthy canopy.

After a warm summer we received more rain just a few days before harvest. A tremendous Indian Summer followed, enabling us to pick our most exciting Montepulciano yet.

Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Close planting: 3780 vines/ha
- Hand-harvested and hand-sorted on 7 May

Winemaking

- Extremely **gentle winemaking:** di-stemmed before fermentation on the skins, hand-plunged, moderate pressing, gravity-fed from press area to main winery, minimal pumping, filtration in a single pass from cloudy to sterile
- aged for 12 months in two and three year old French barrels in temperature controlled barrel room
- Bottled on 18 July 2017 in light-weight bottles to reduce our carbon footprint
- Screw capsules, 13.5% alcohol
- only 95 cases produced

Tasting Notes

Our boldly coloured **Family Reserve Montepulciano 2016** is bursting with power, concentration and texture, showing a heady nose of dark fruit, chocolate and tobacco. A stylish wine that will age gracefully over the next decade.

Accolades

4 Stars Michael Cooper: Showing good personality and colour, this wine is mouth-filling, with strong, fresh plum and spice flavours, earthy, savoury notes adding complexity, and finely balanced tannins. Drink now or cellar.