

Blackenbrook Montepulciano 2013

From Sustainable Production, accredited by
Sustainable Winegrowing New Zealand



Weather Conditions: Spring and summer were hot and extremely dry, enhancing great flavours in our grapes. Rain set in just one week before harvest, making for anxious times. Luckily the fine weather returned for another 3 weeks – just long enough to bring our crop in safely and in good condition.

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.

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 3 May

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
- Gentle filtration in a single pass from cloudy to sterile.

- Bottled on 30 July 2014 in **Light-Weight Bottles** to reduce our Carbon Footprint
- 13.5% Alcohol, Screw Capsules
- only **95 cases** produced

Tasting Notes

Our **Montepulciano 2013** is a scented wine with charming violet and dark berry flavours and a seductively smooth texture. Ideal serving temperature: 18°C